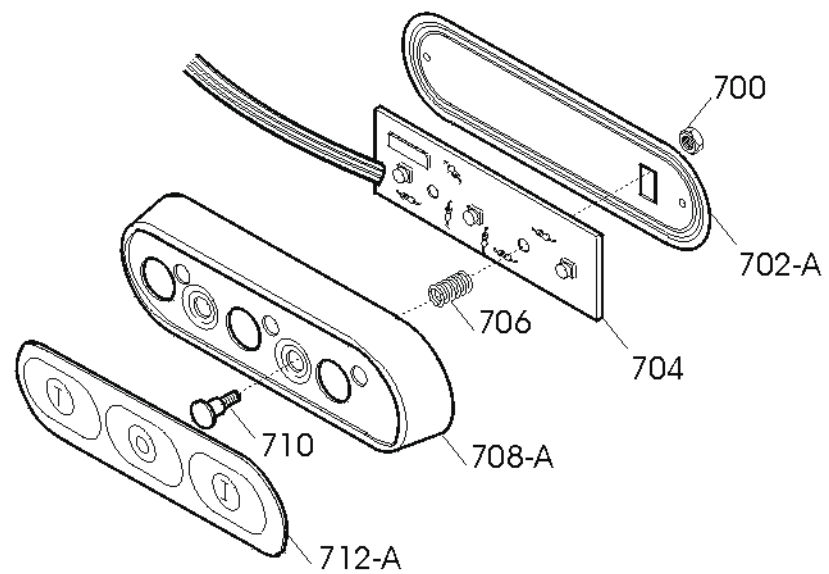
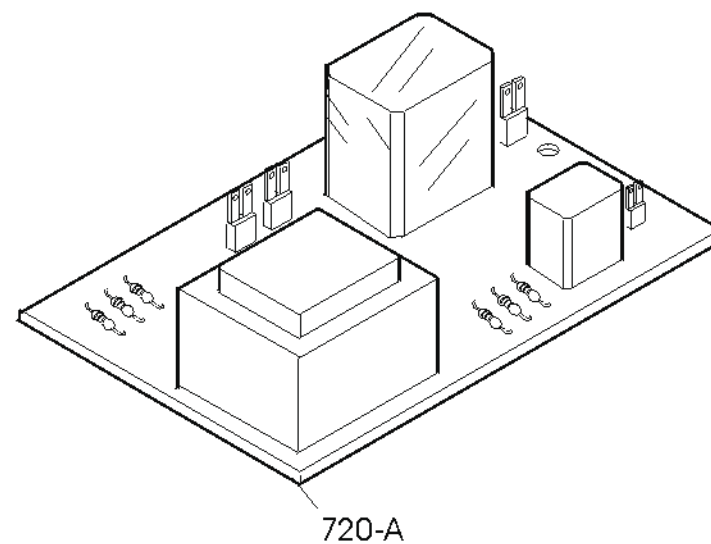


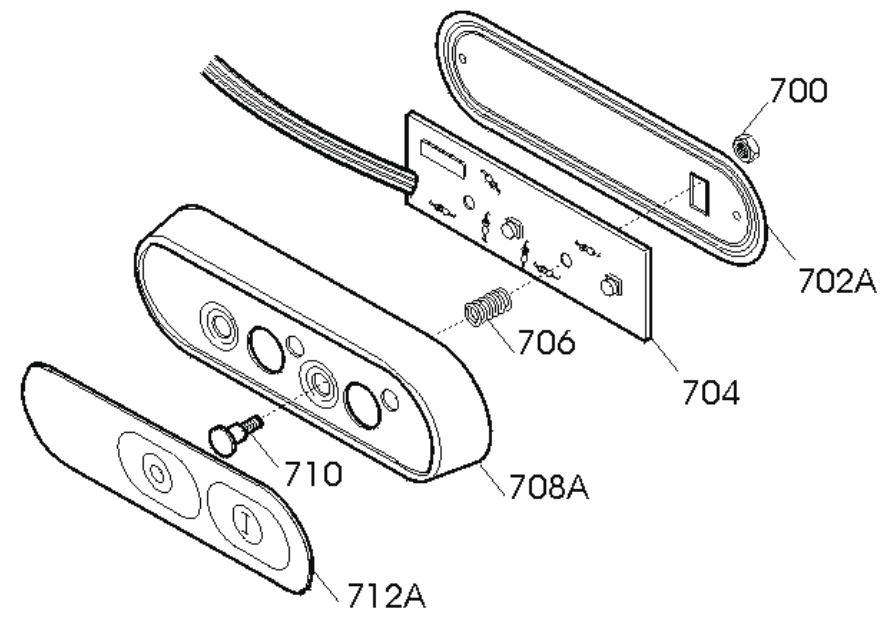
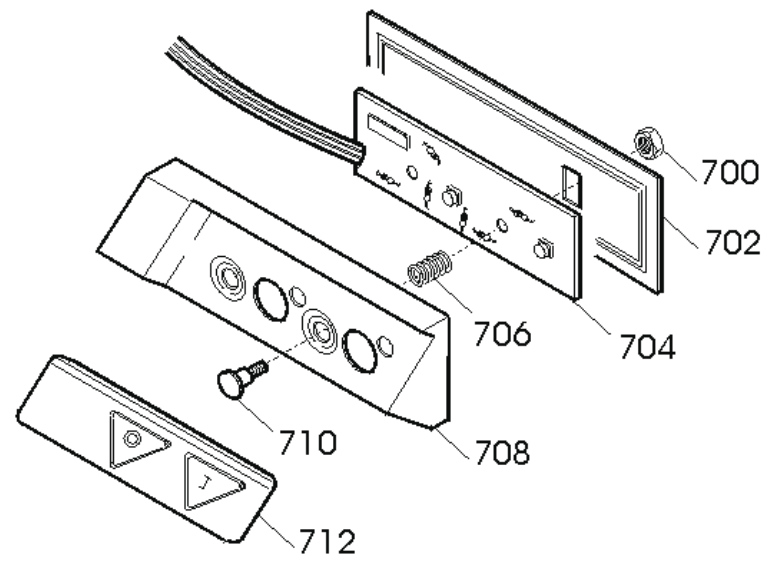
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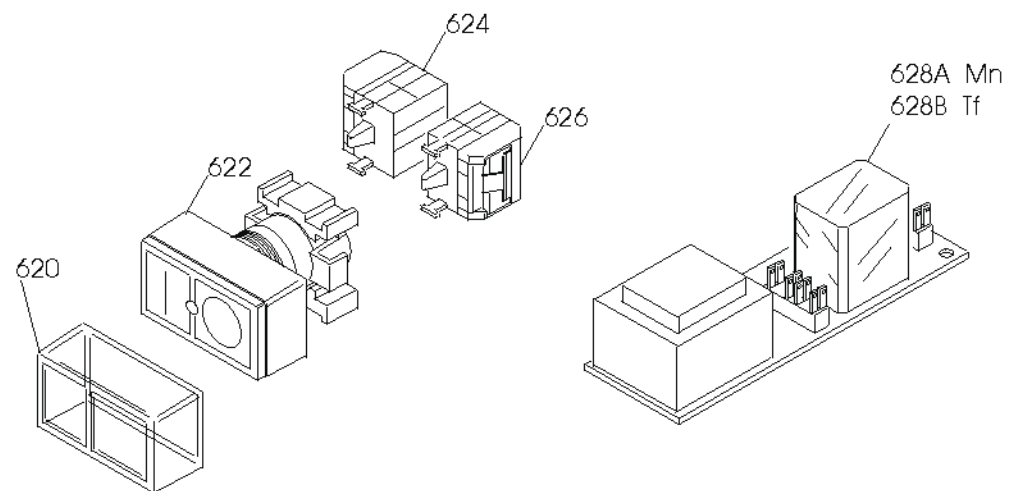
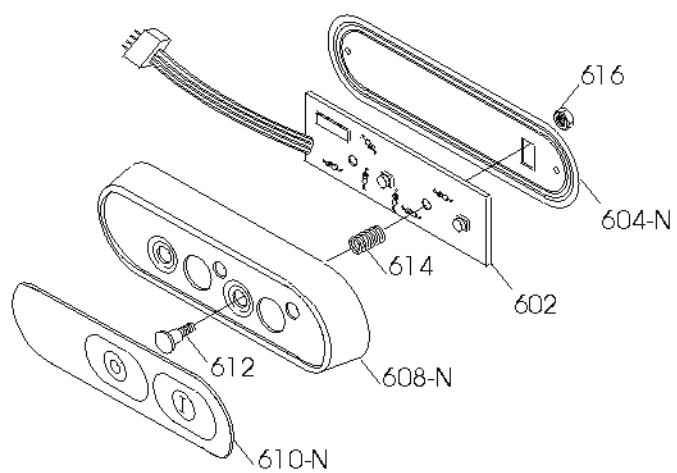
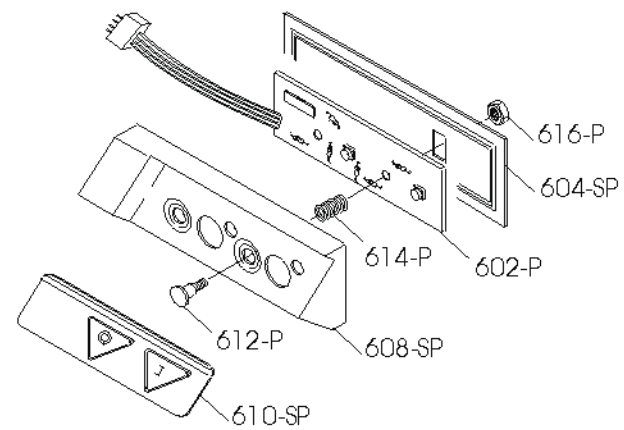
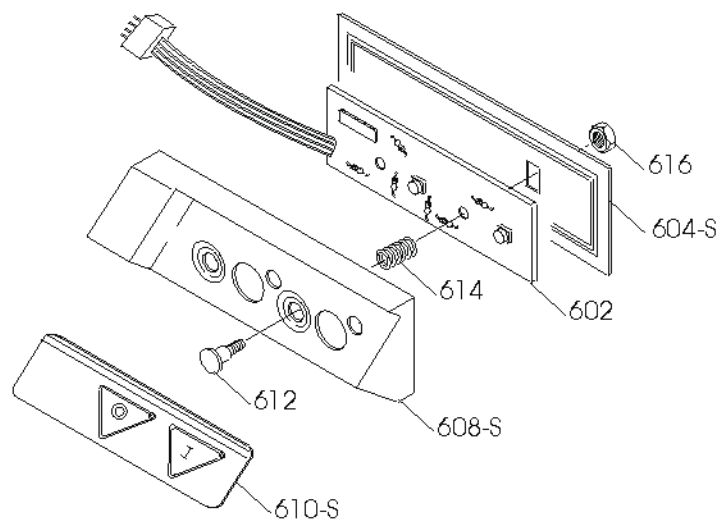


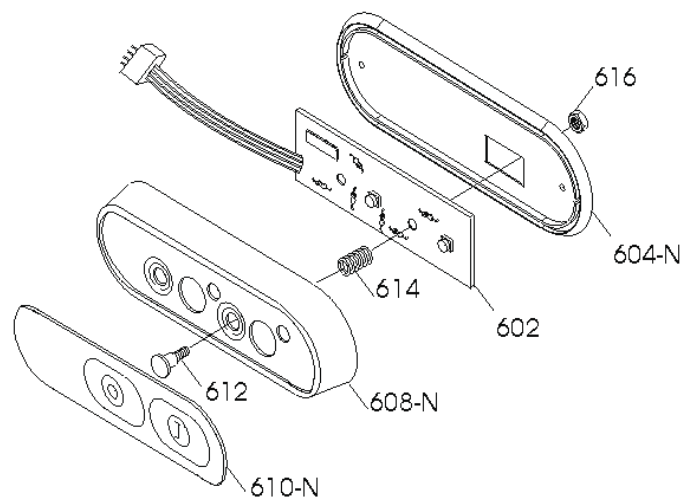
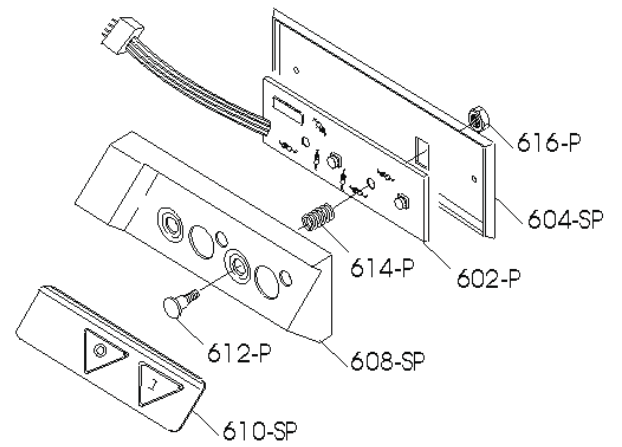
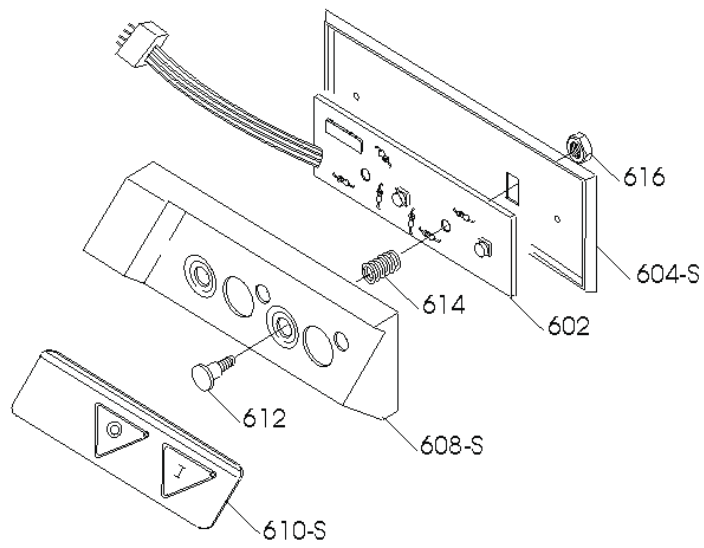
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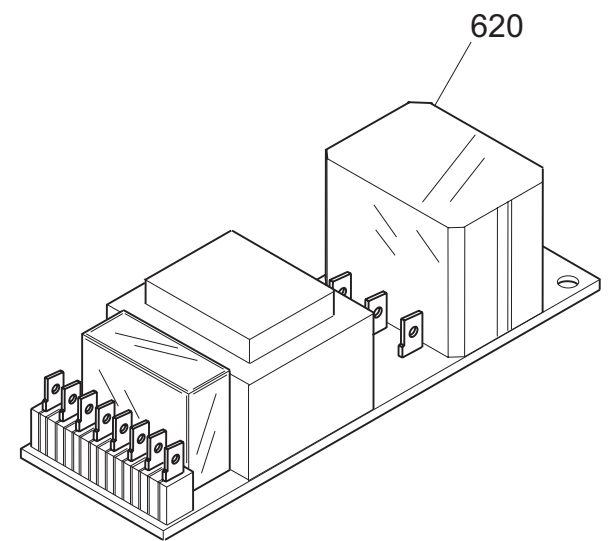
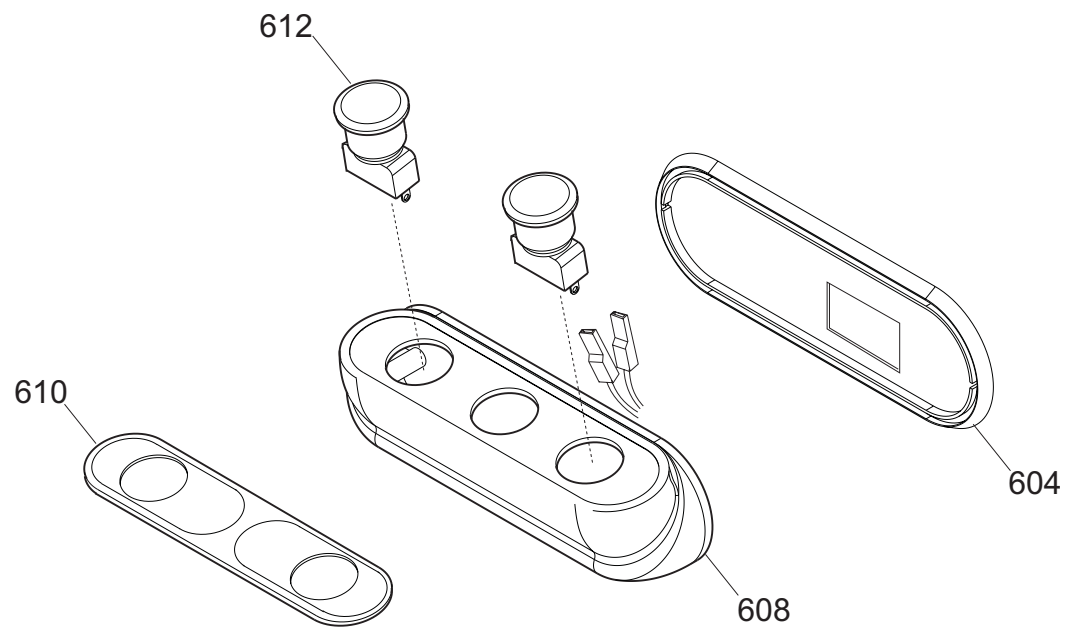


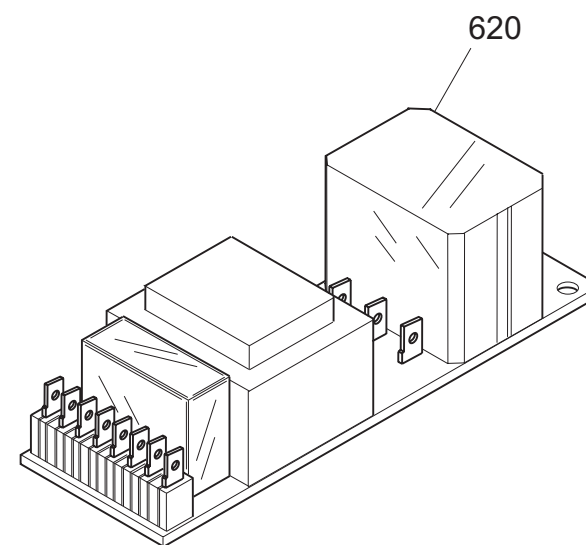
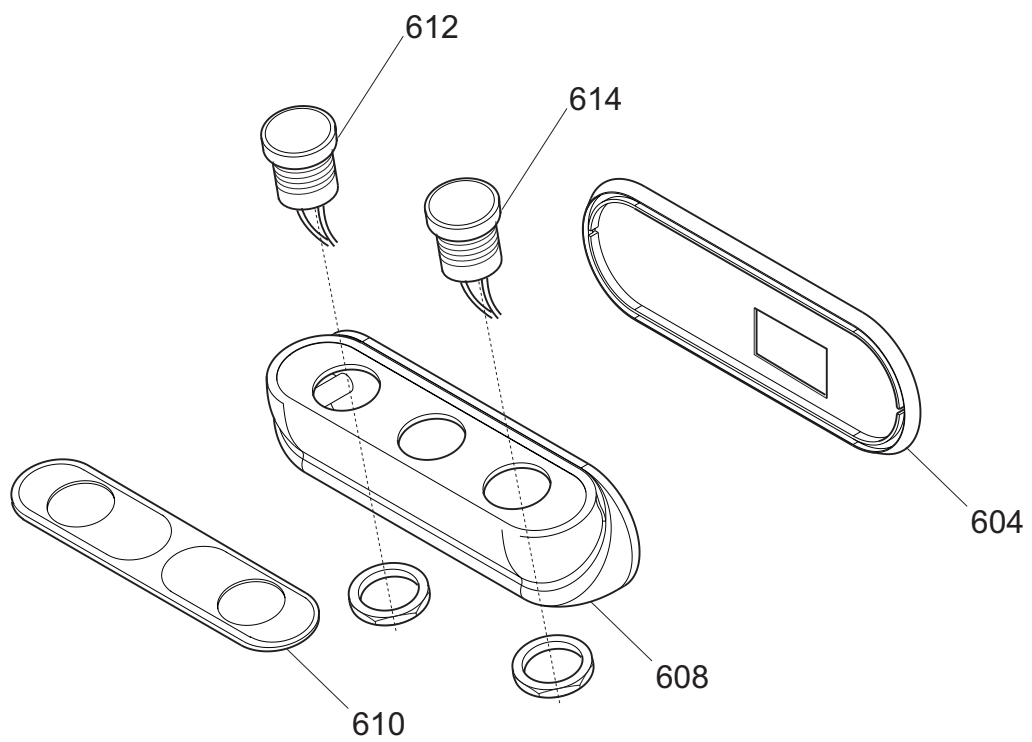
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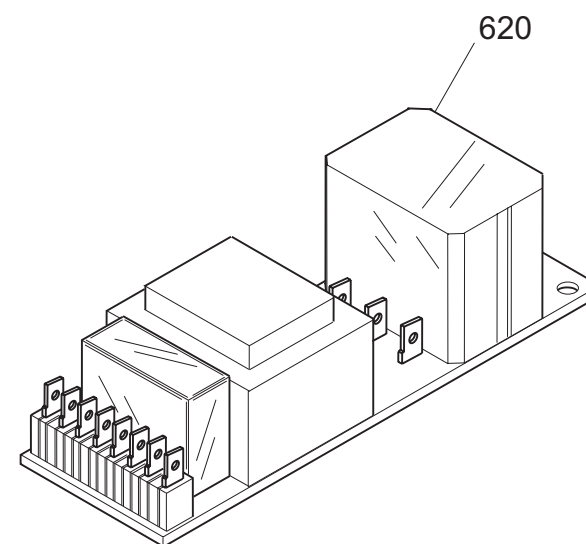
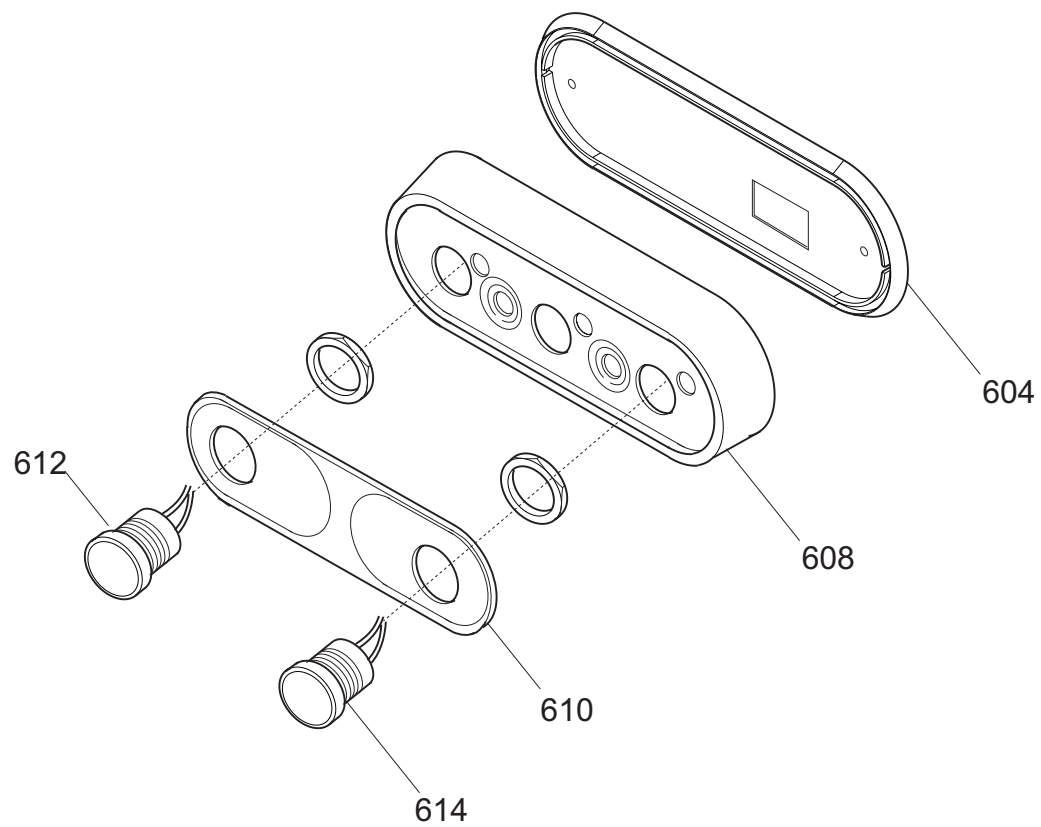


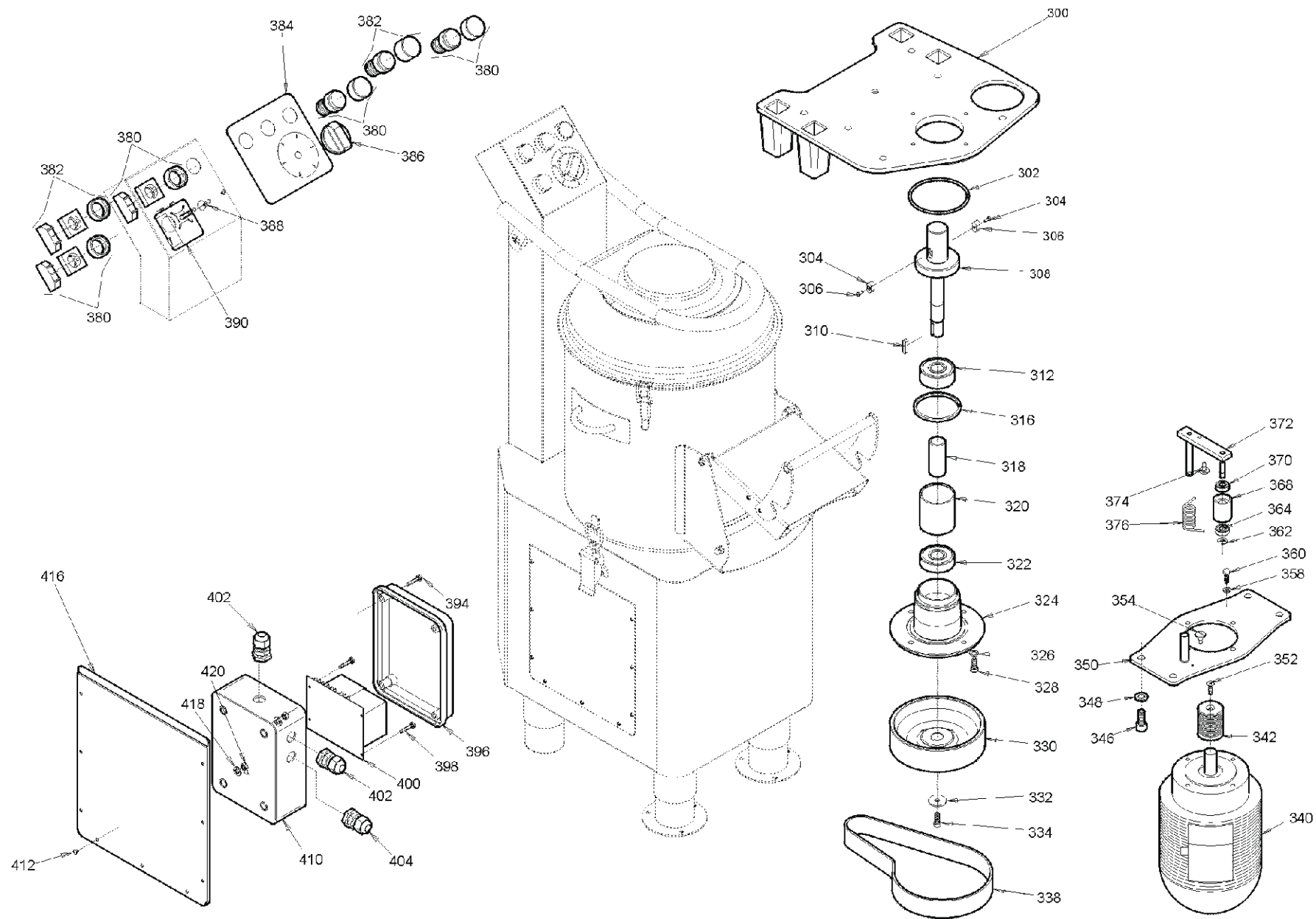


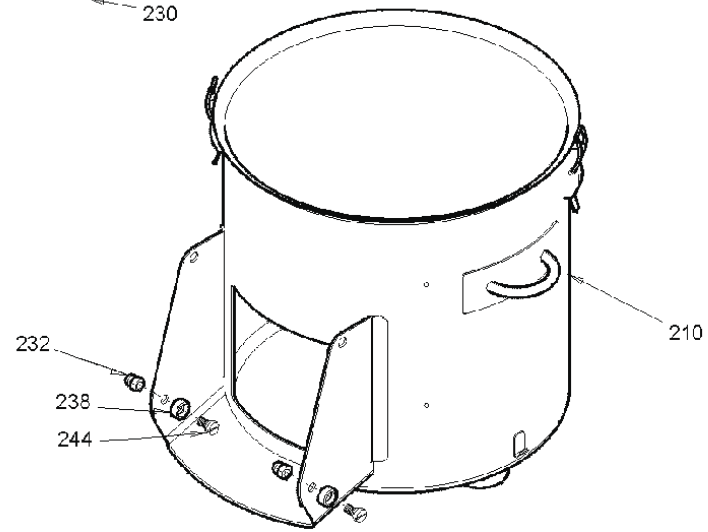
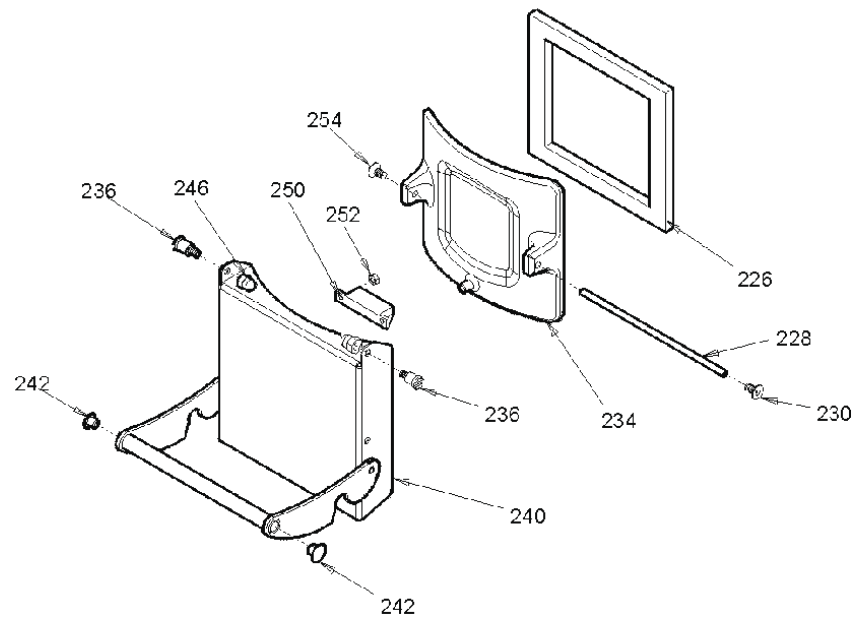
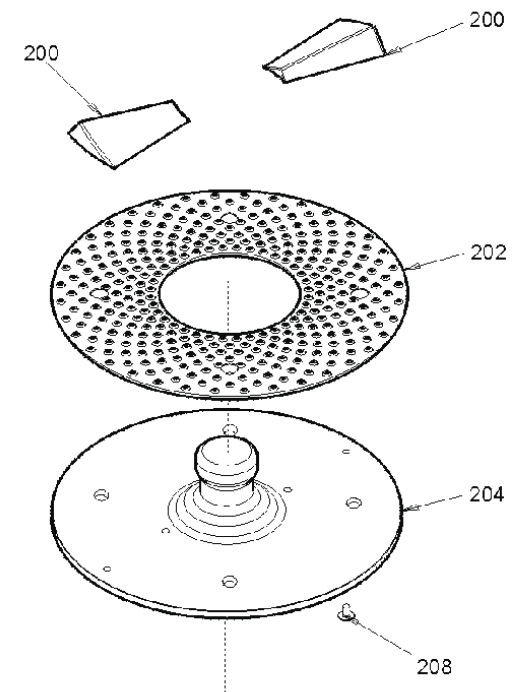
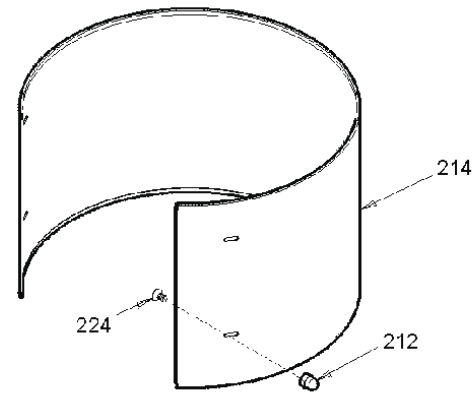
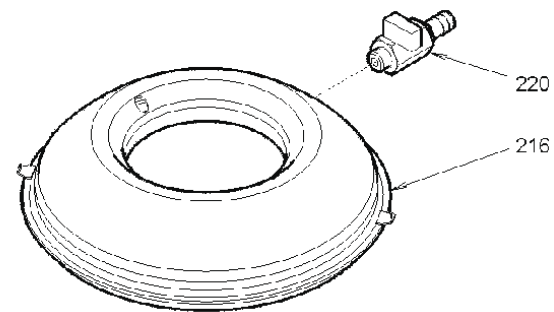


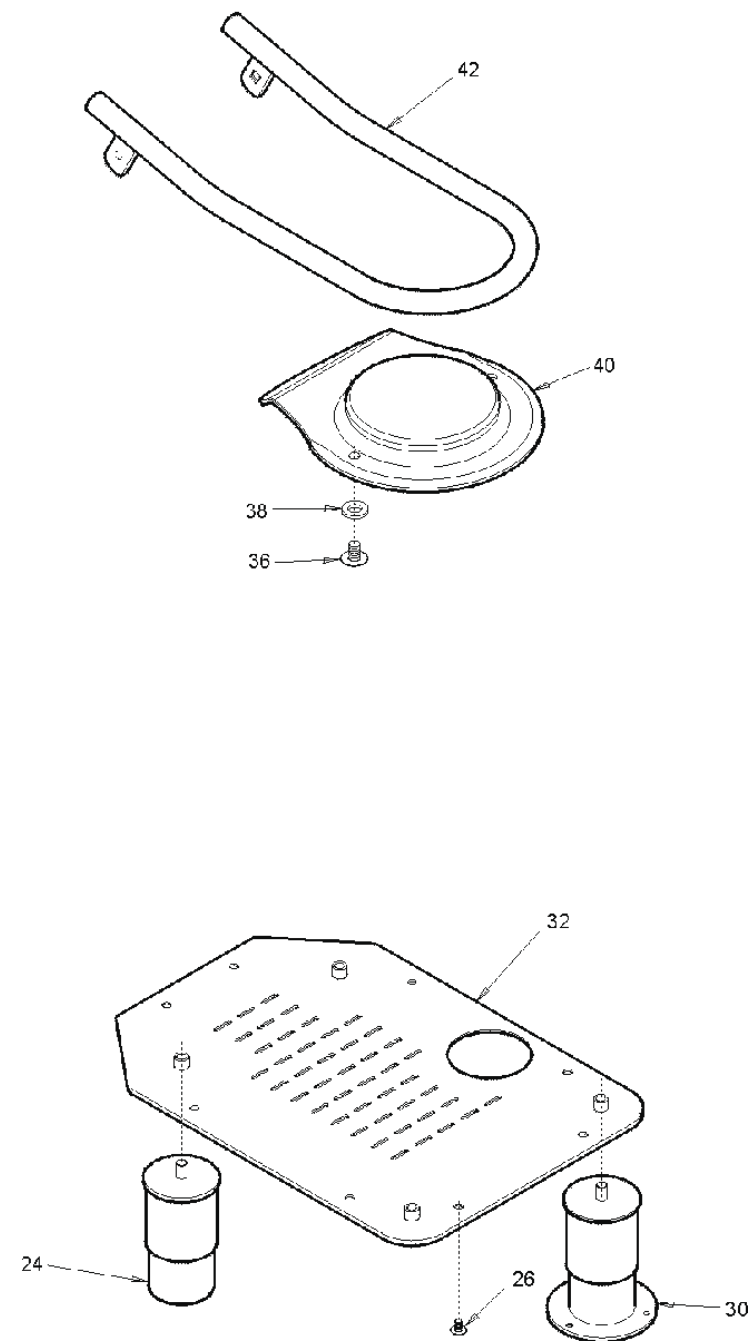
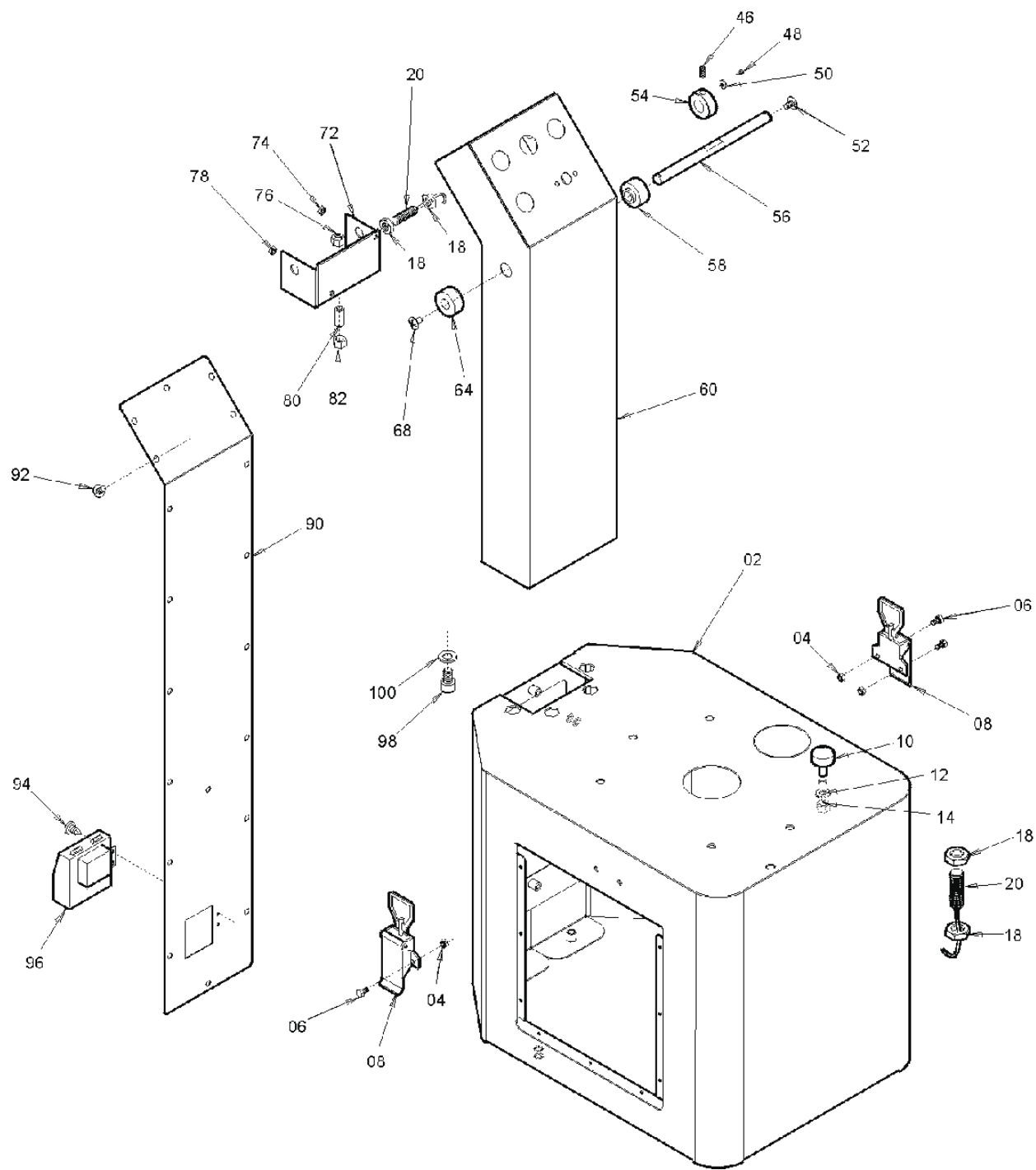


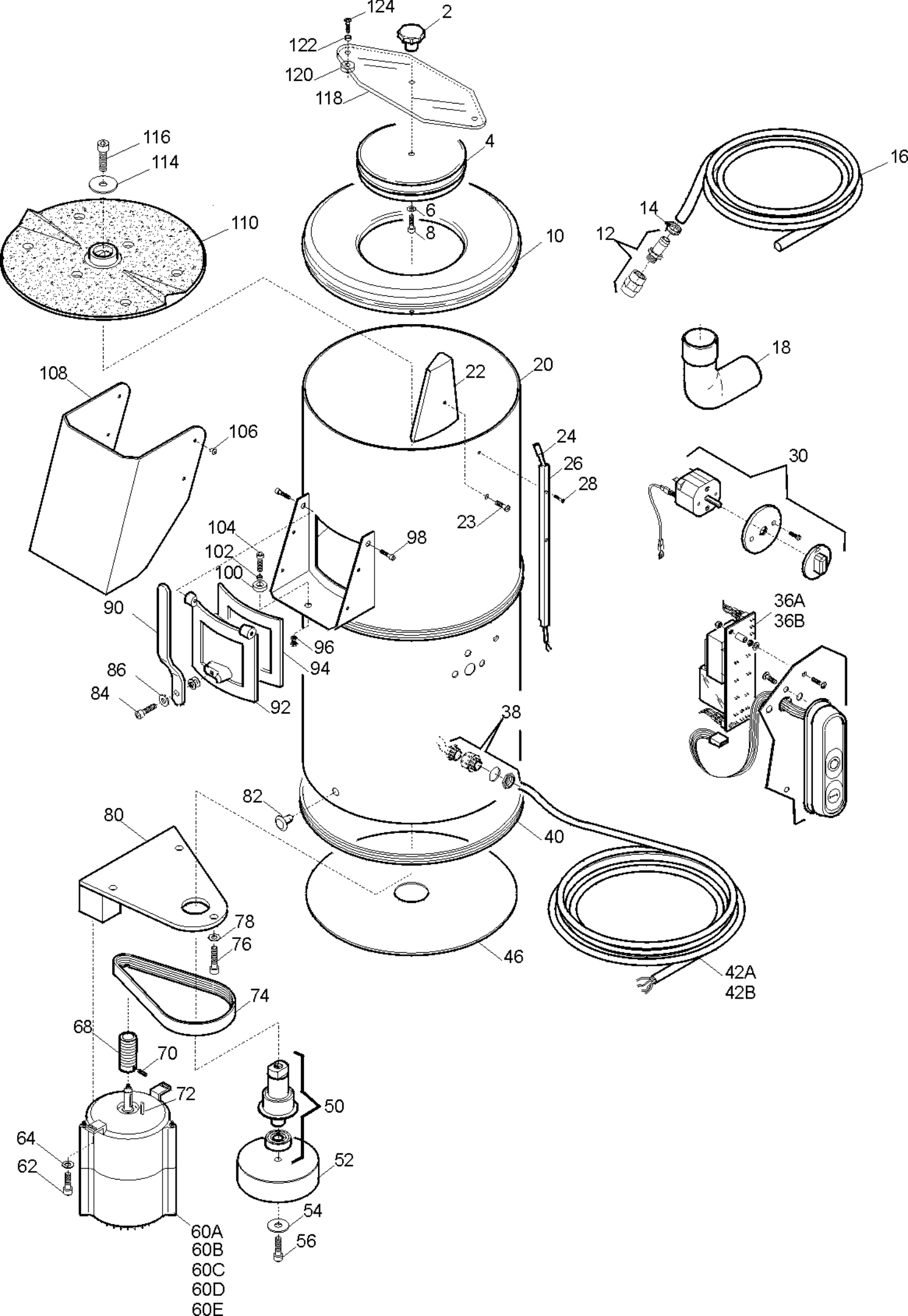


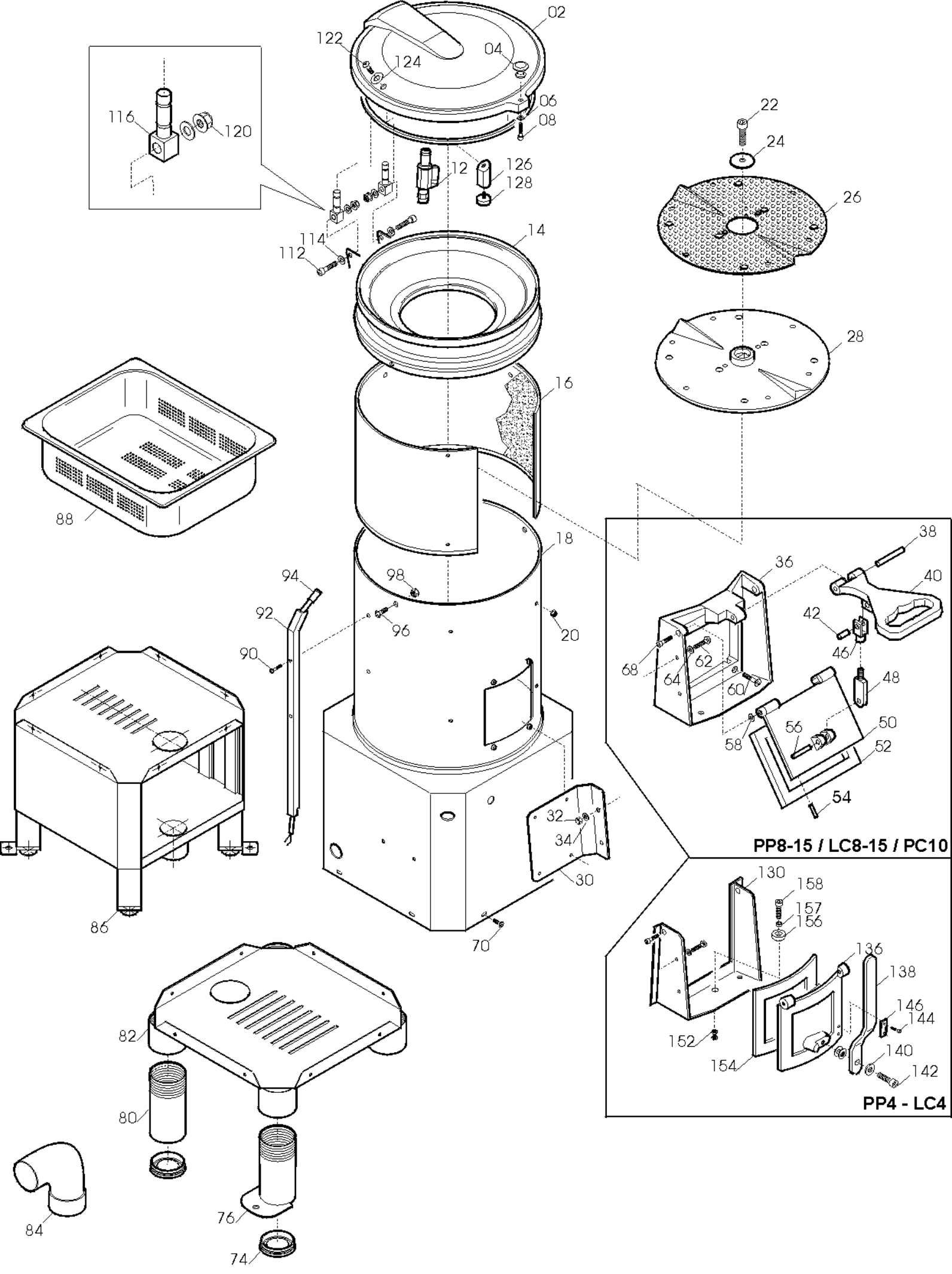


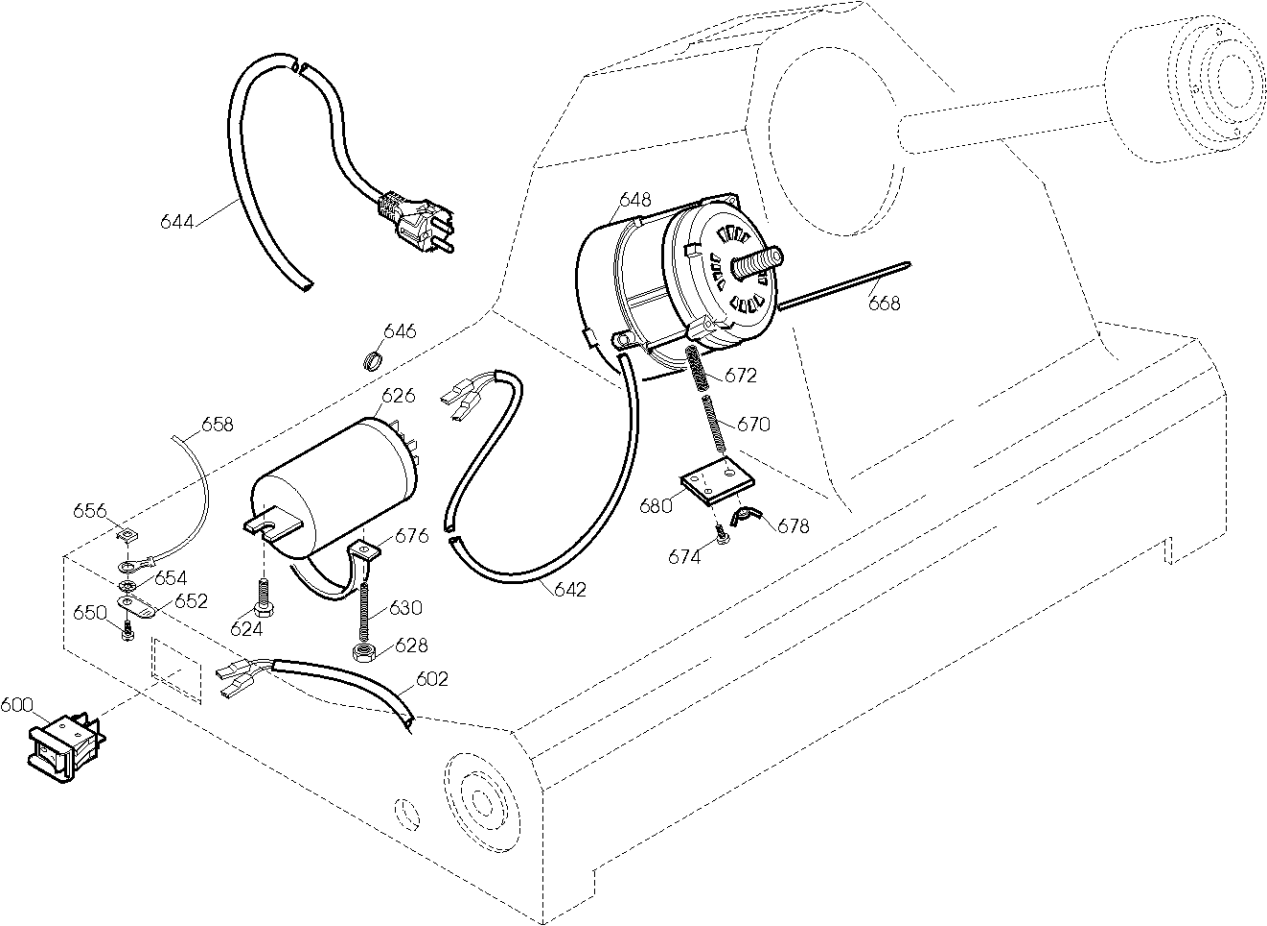


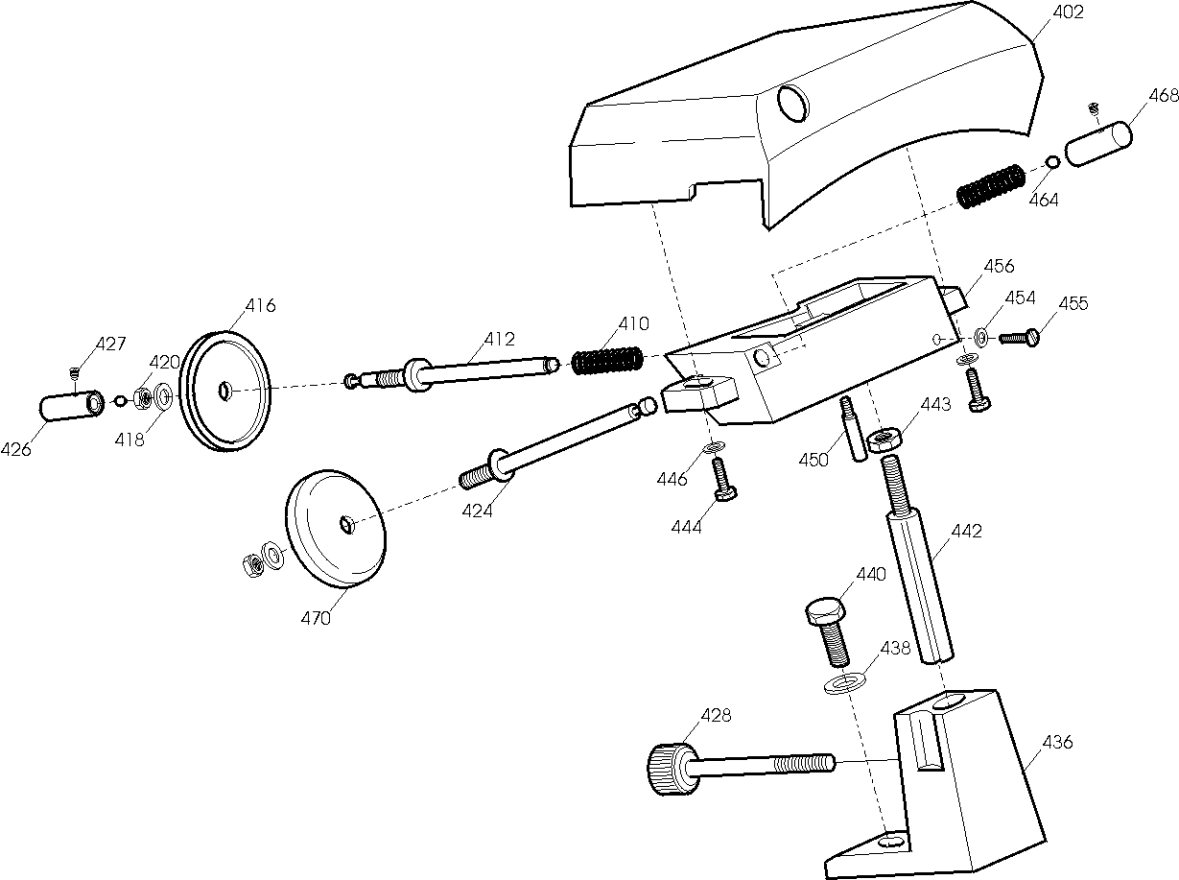


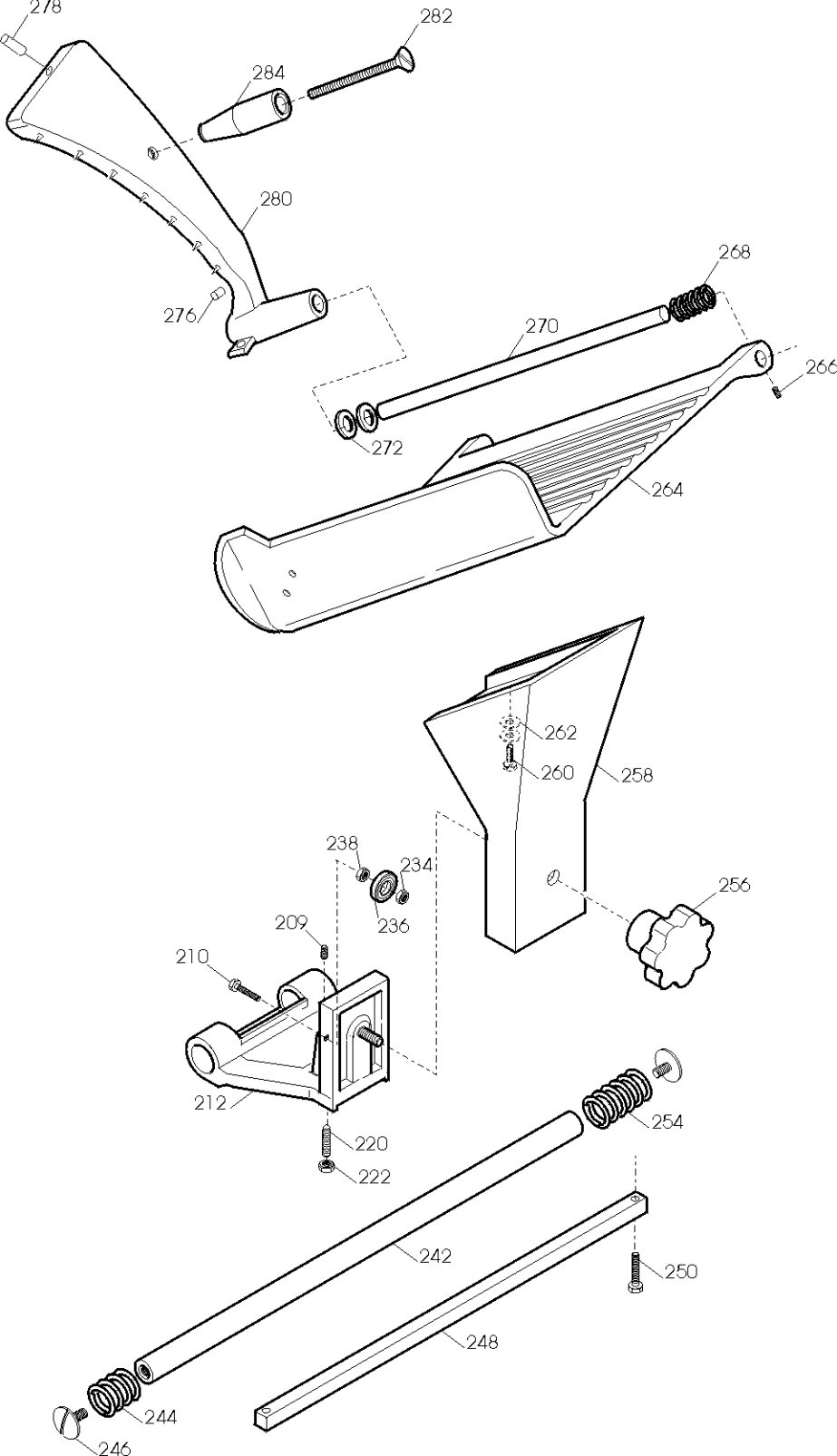


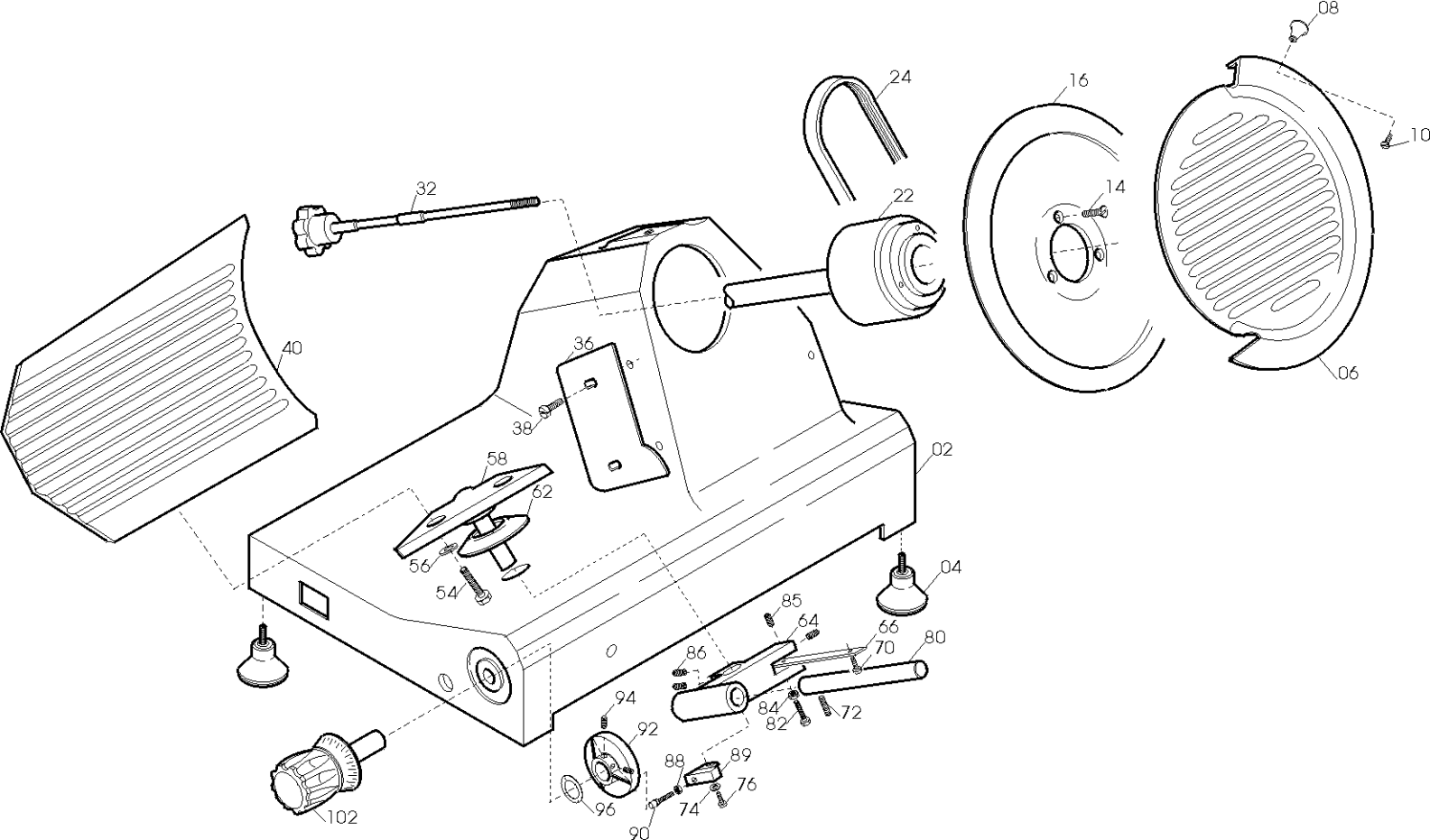


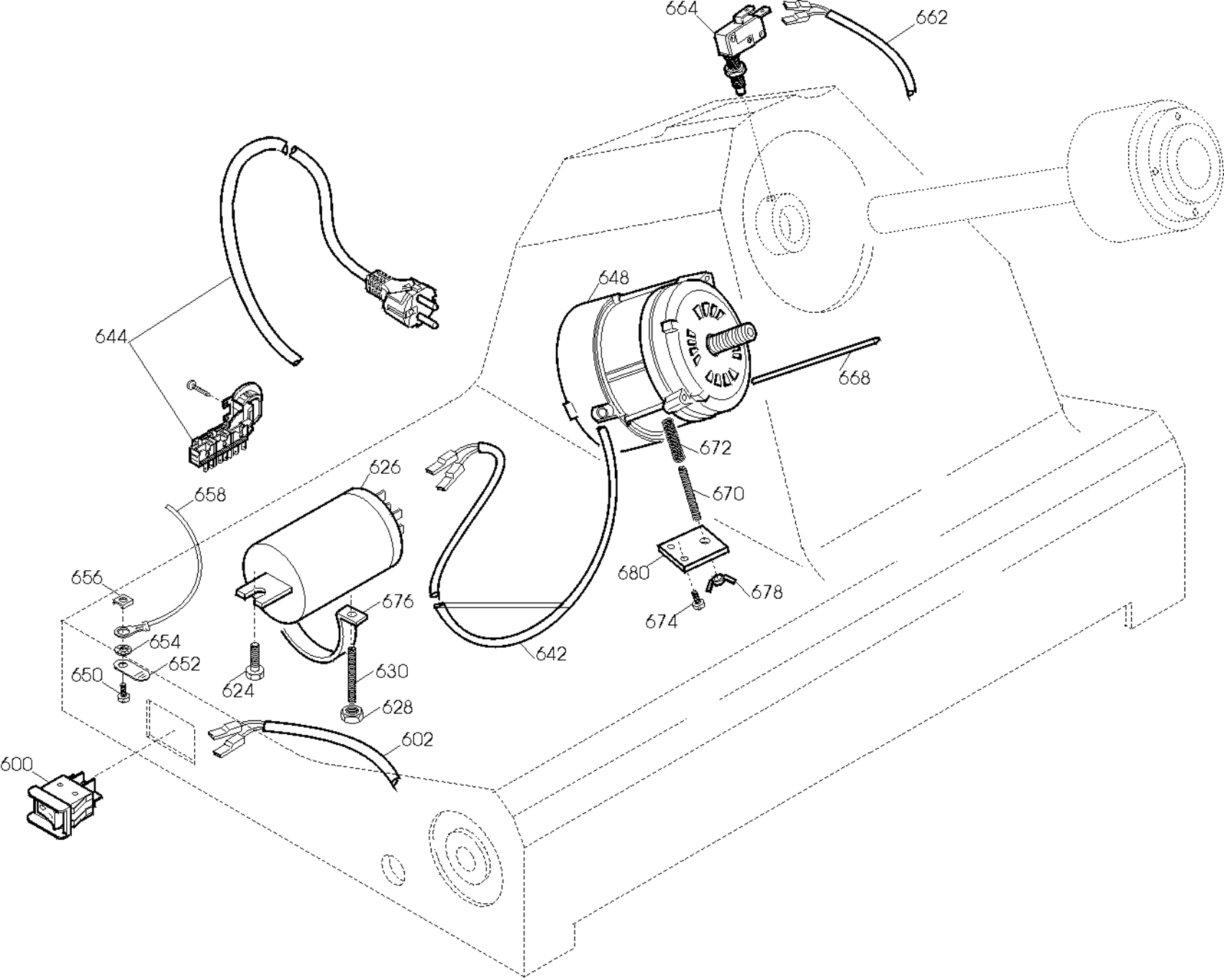


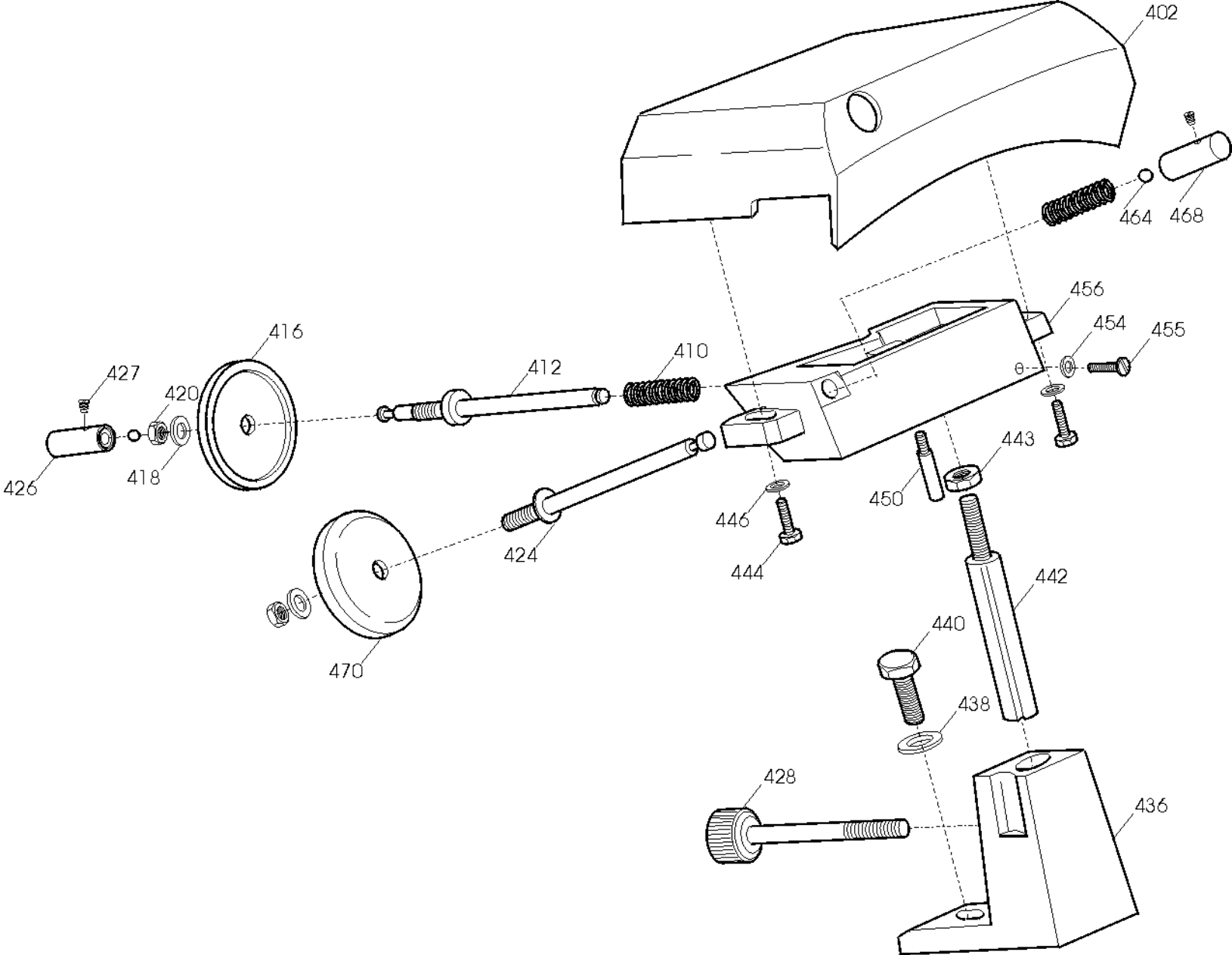


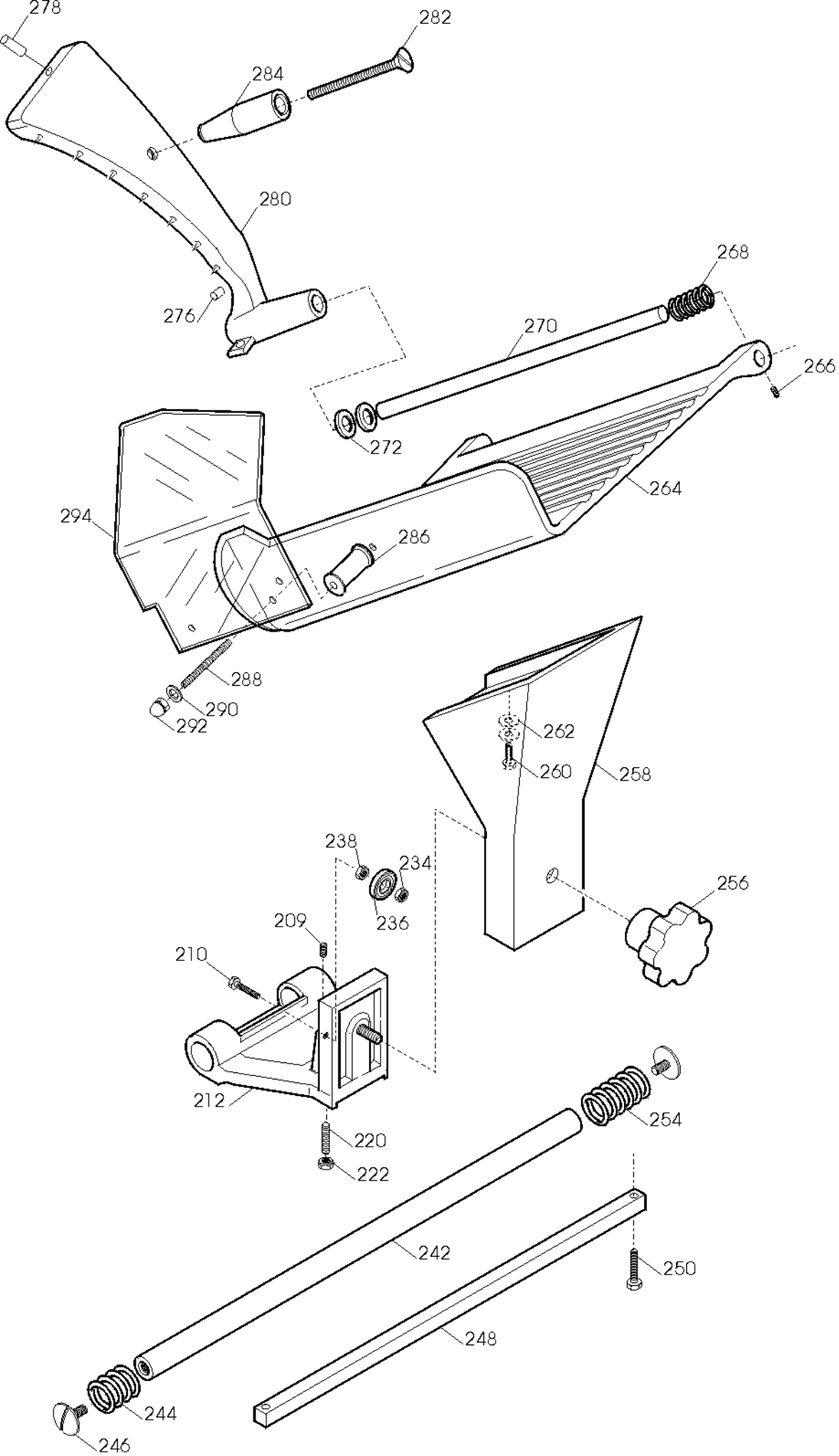


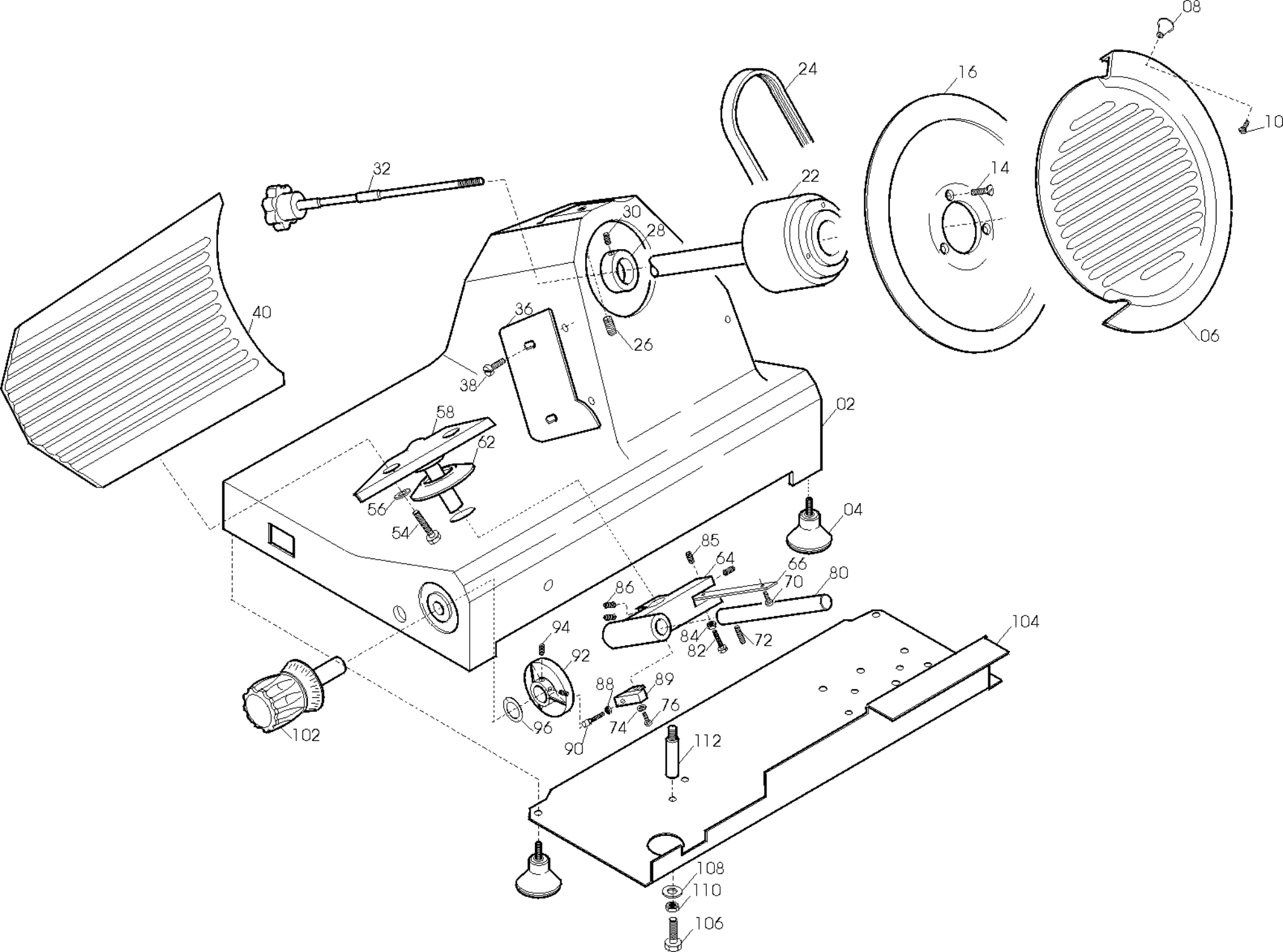


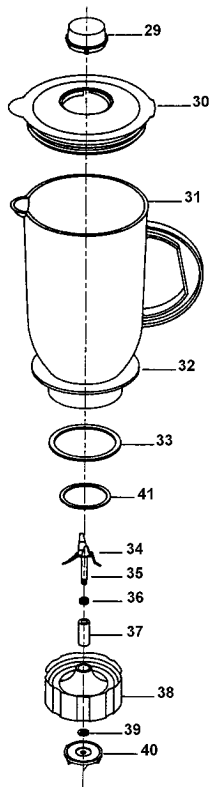
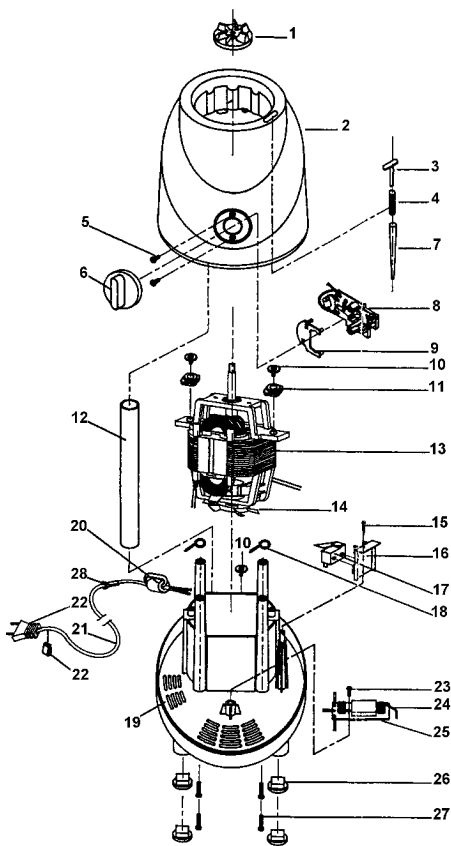


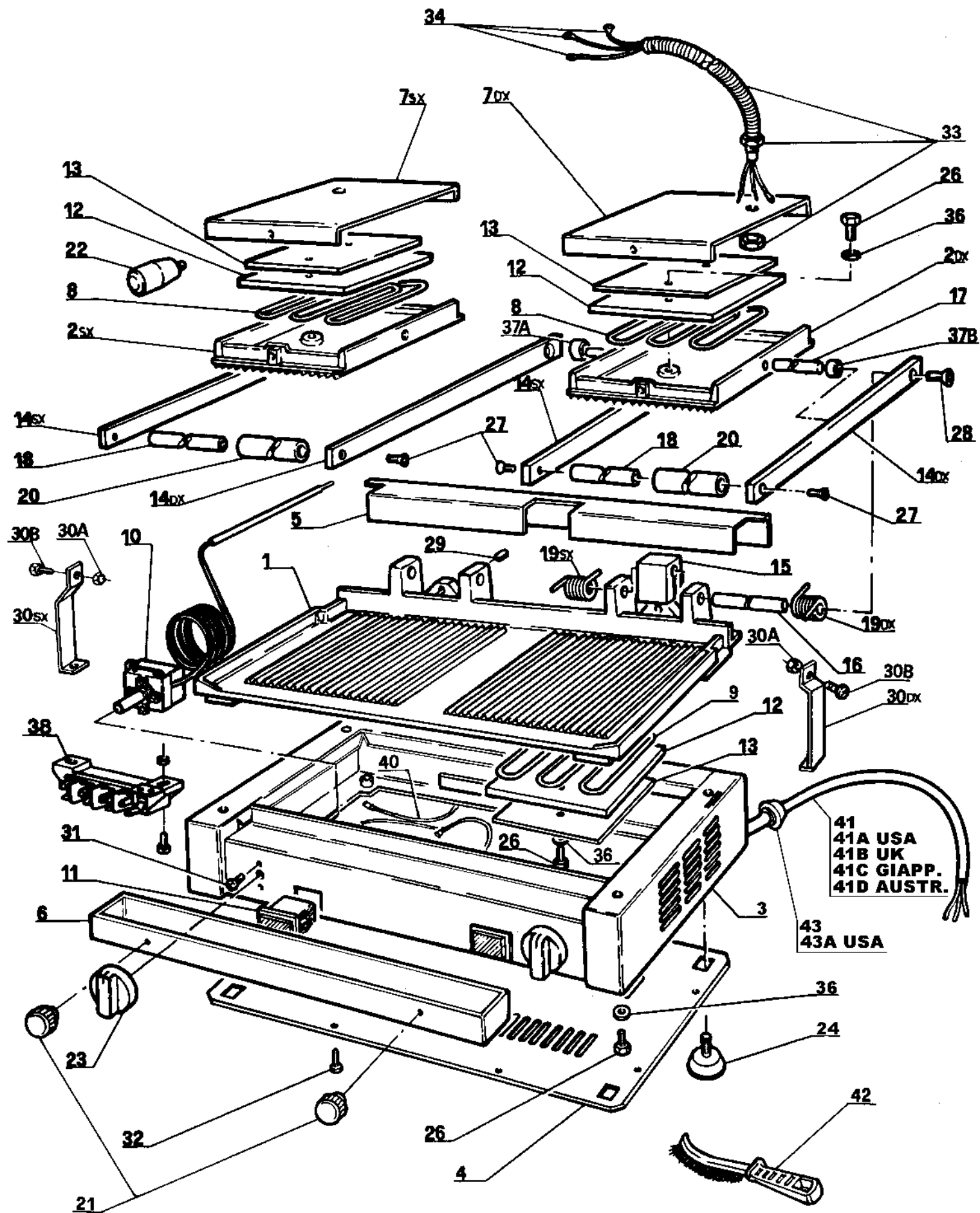


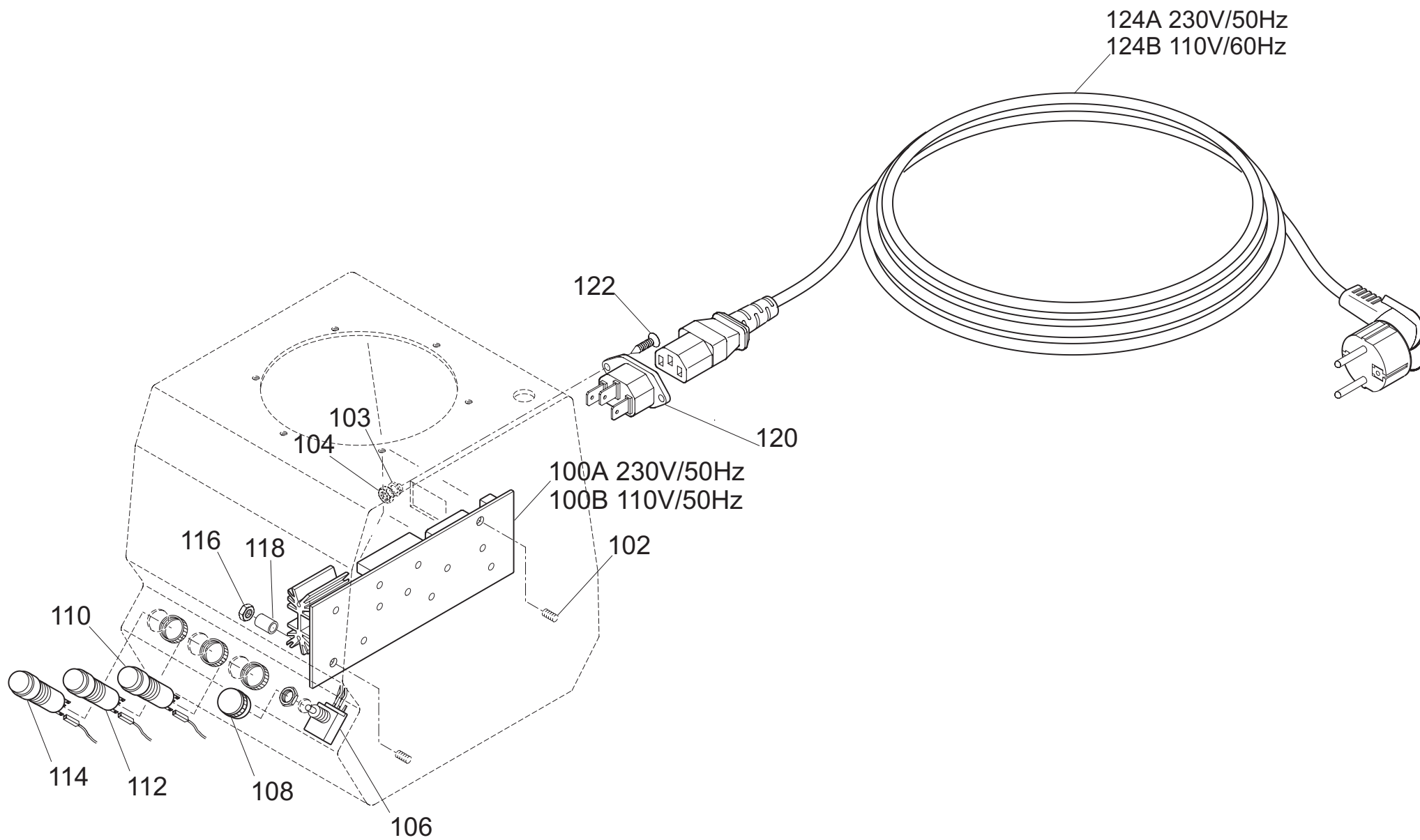








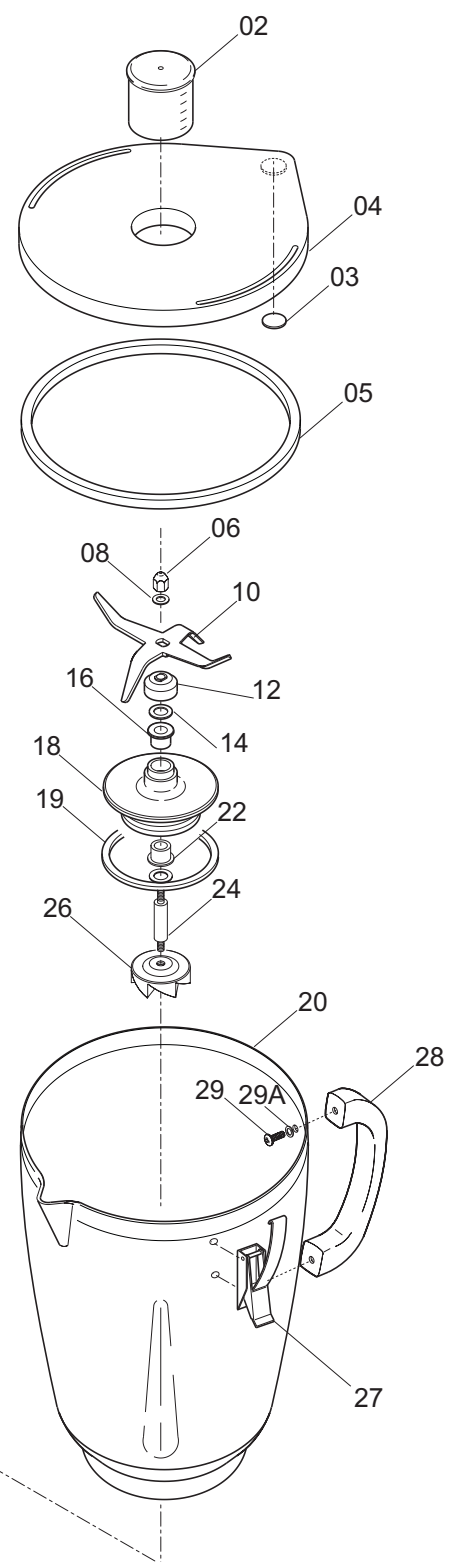
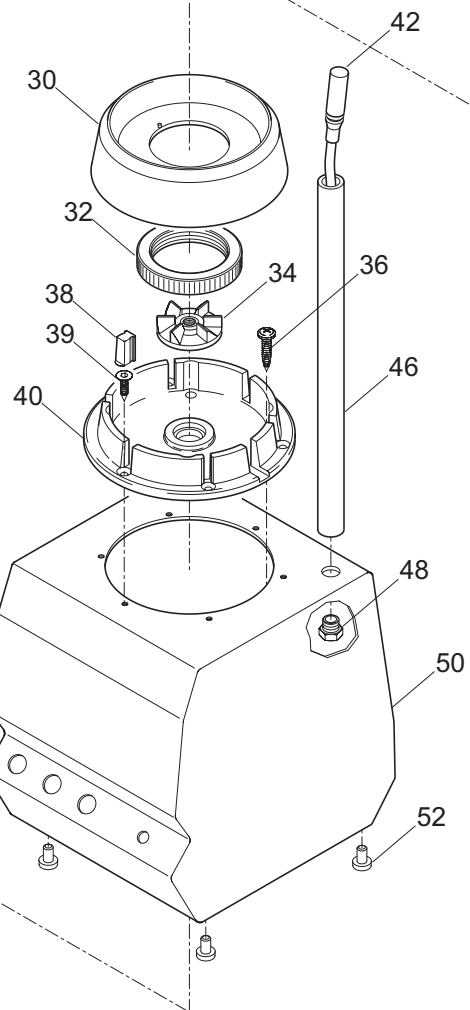


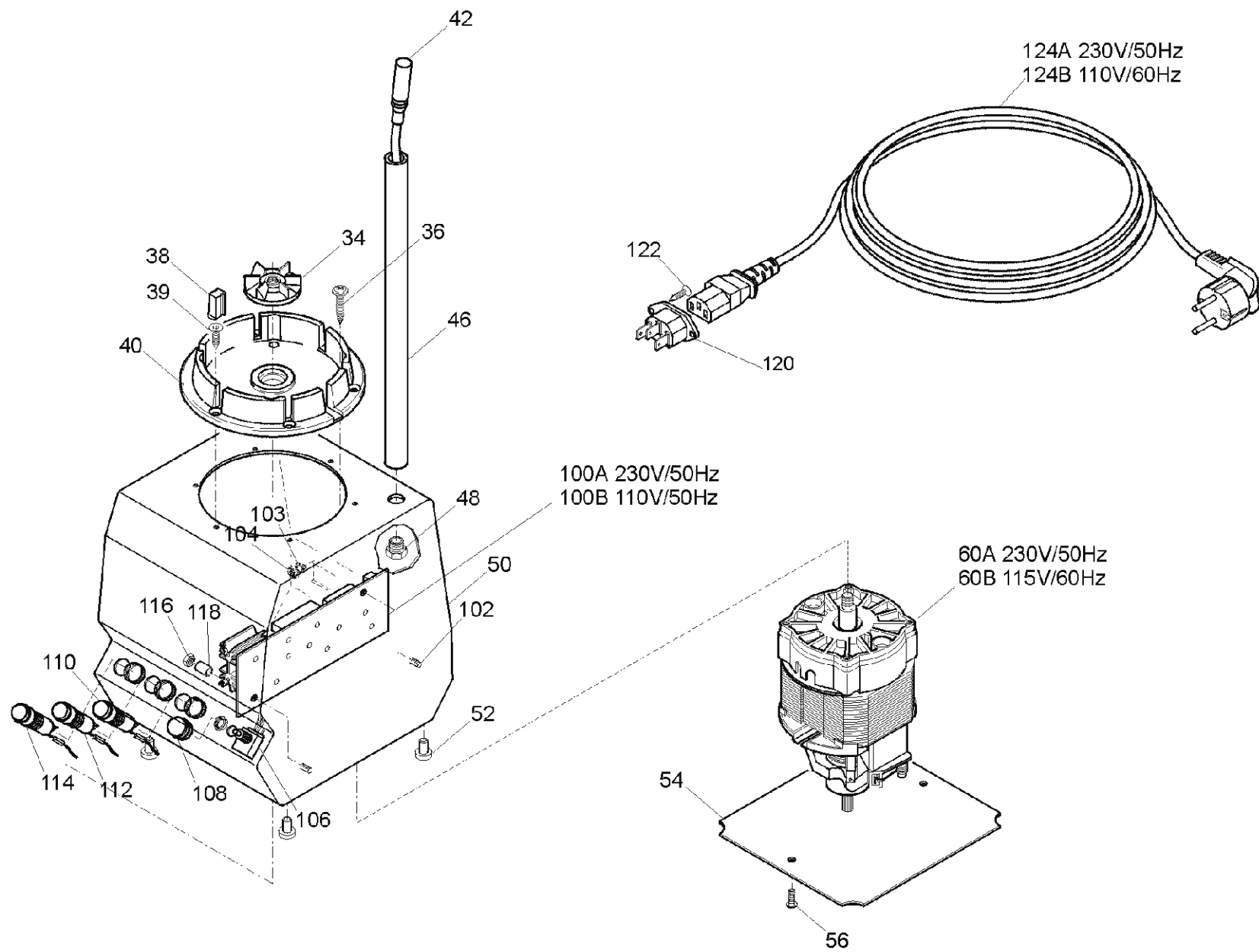


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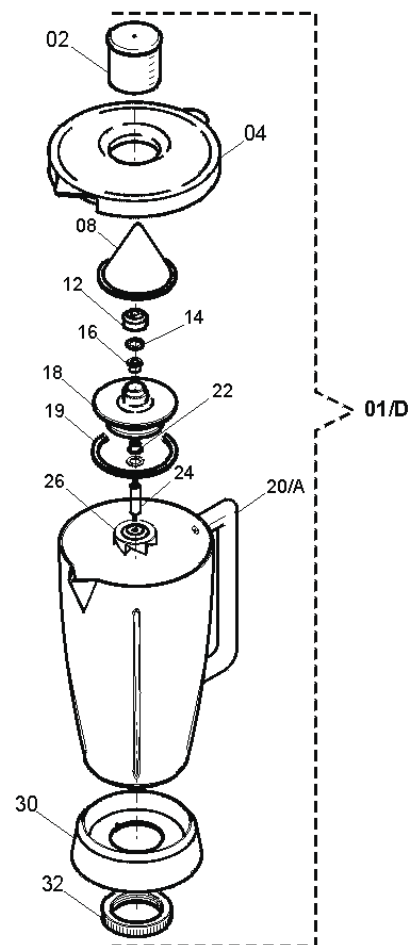
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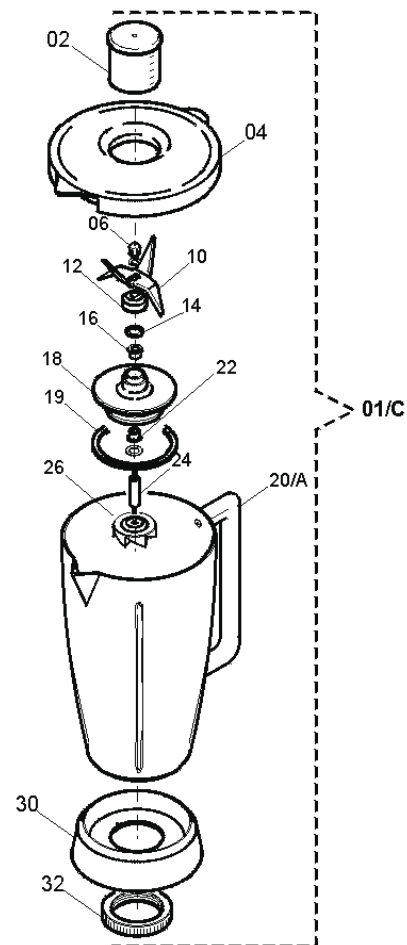


Bicchieri inox/Stainless steel glass



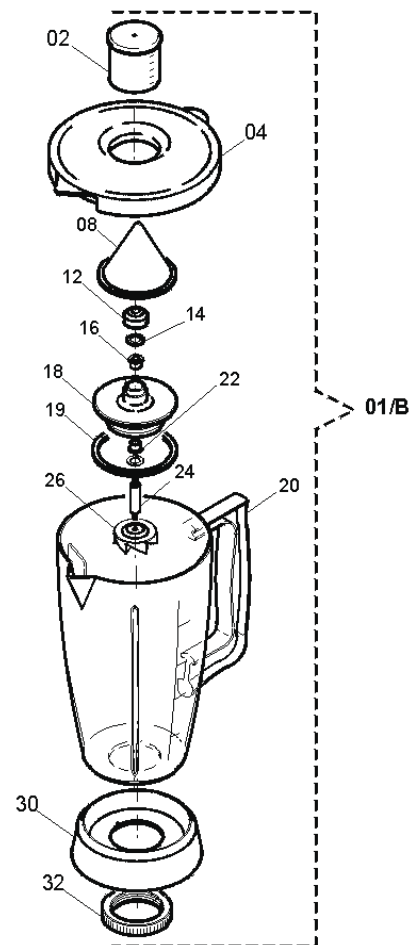
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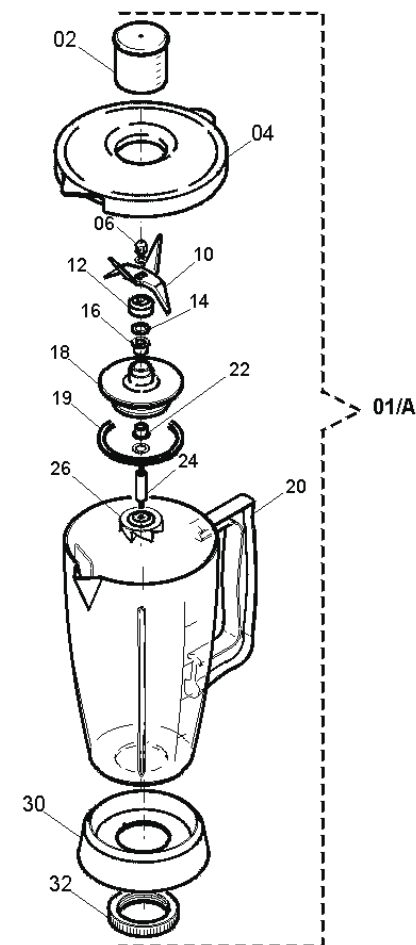
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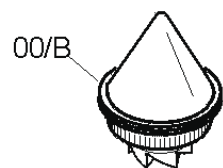


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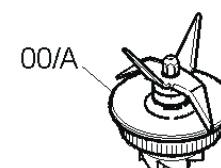
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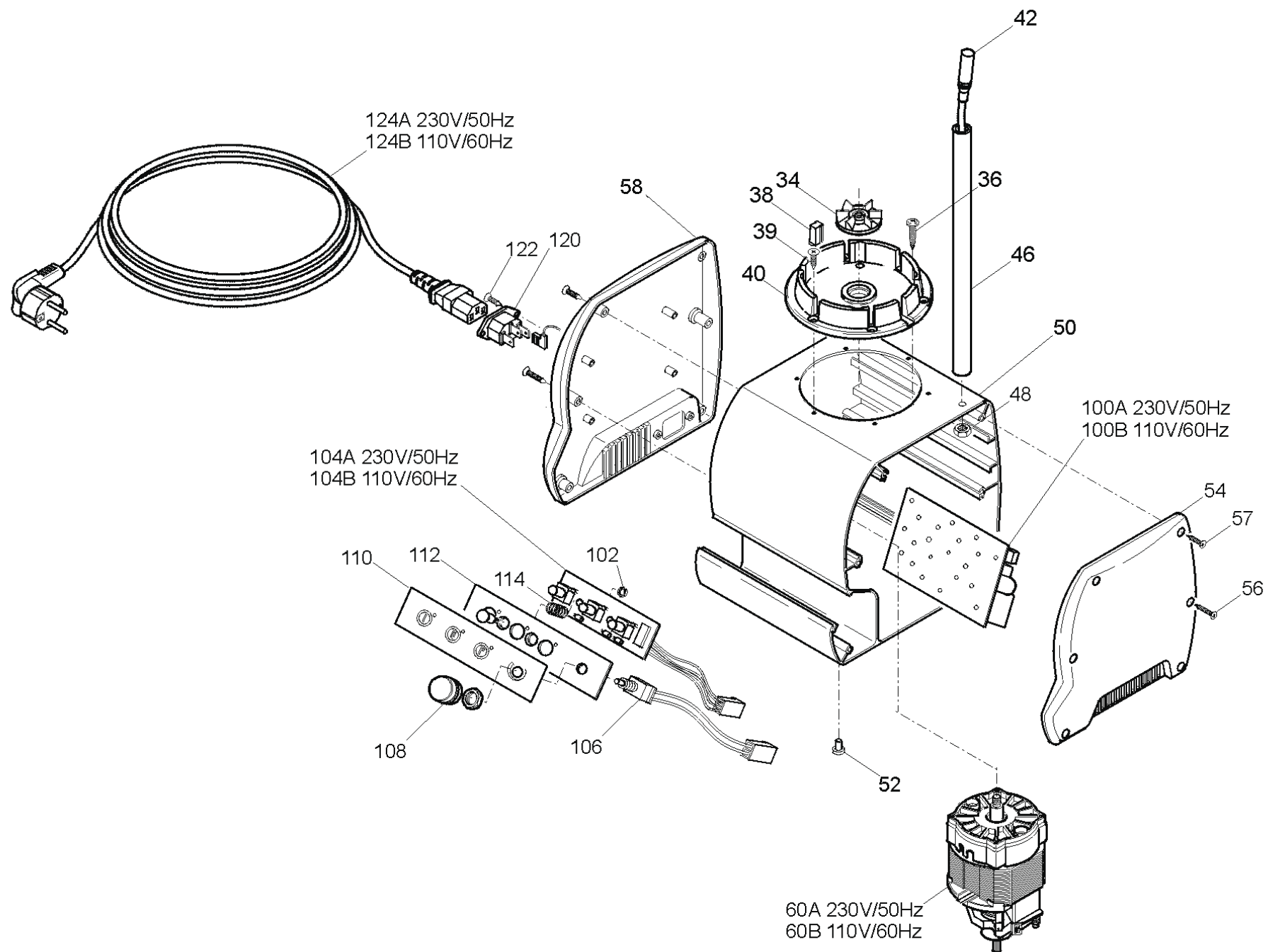
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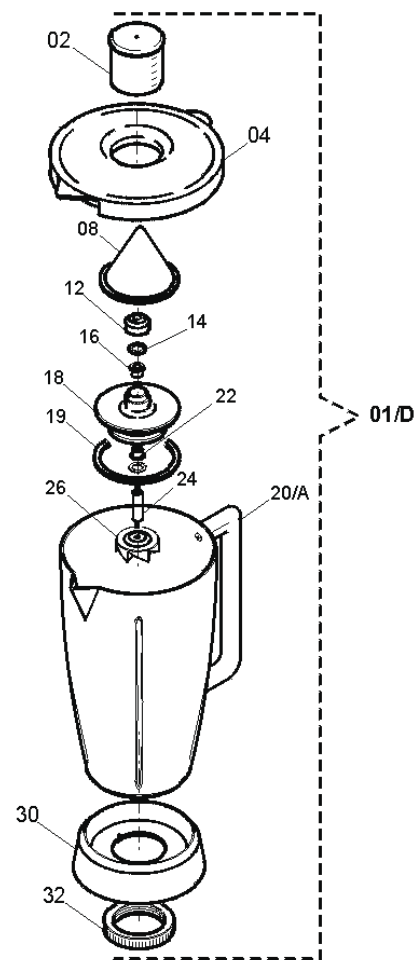
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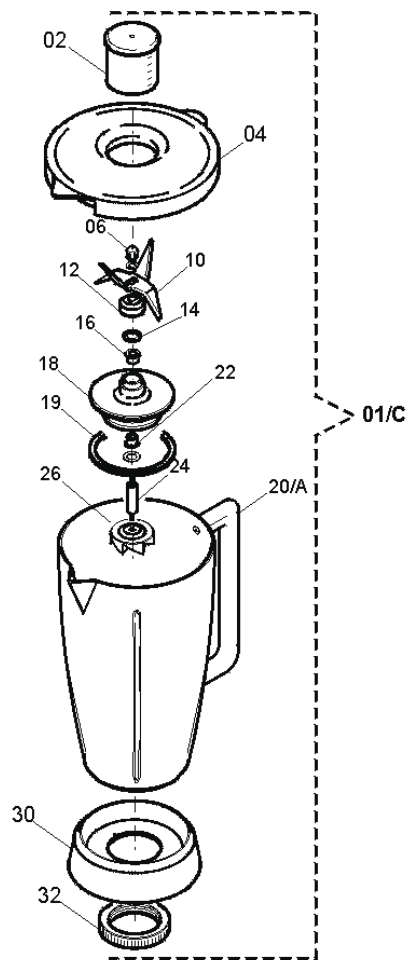


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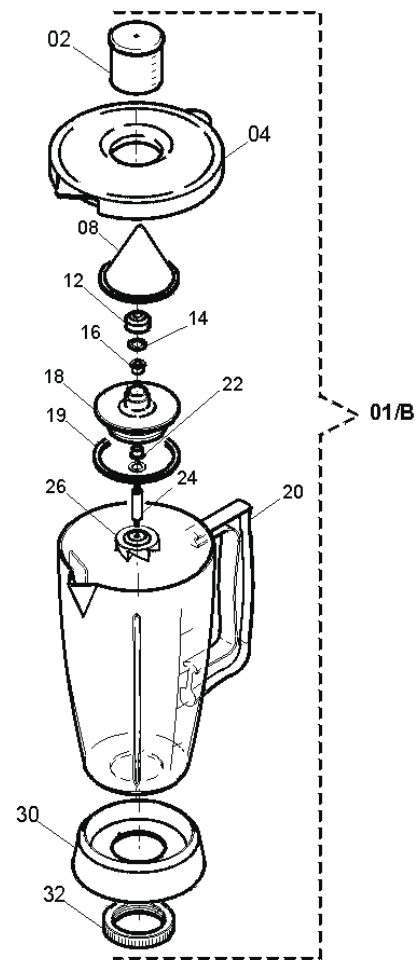
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Bicchieri inox/Stainless steel glass



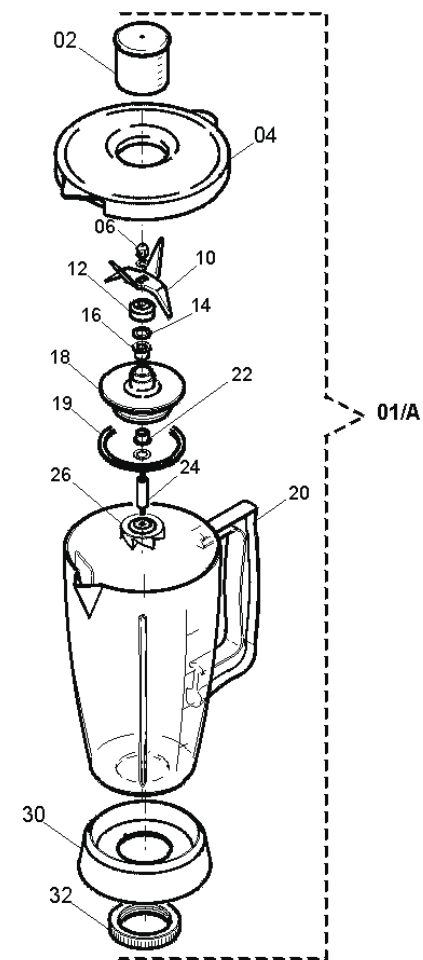
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Bicchieri in lexan/Lexan glass

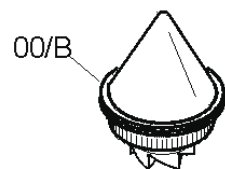


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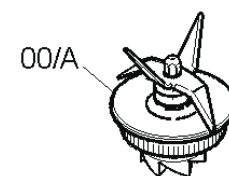
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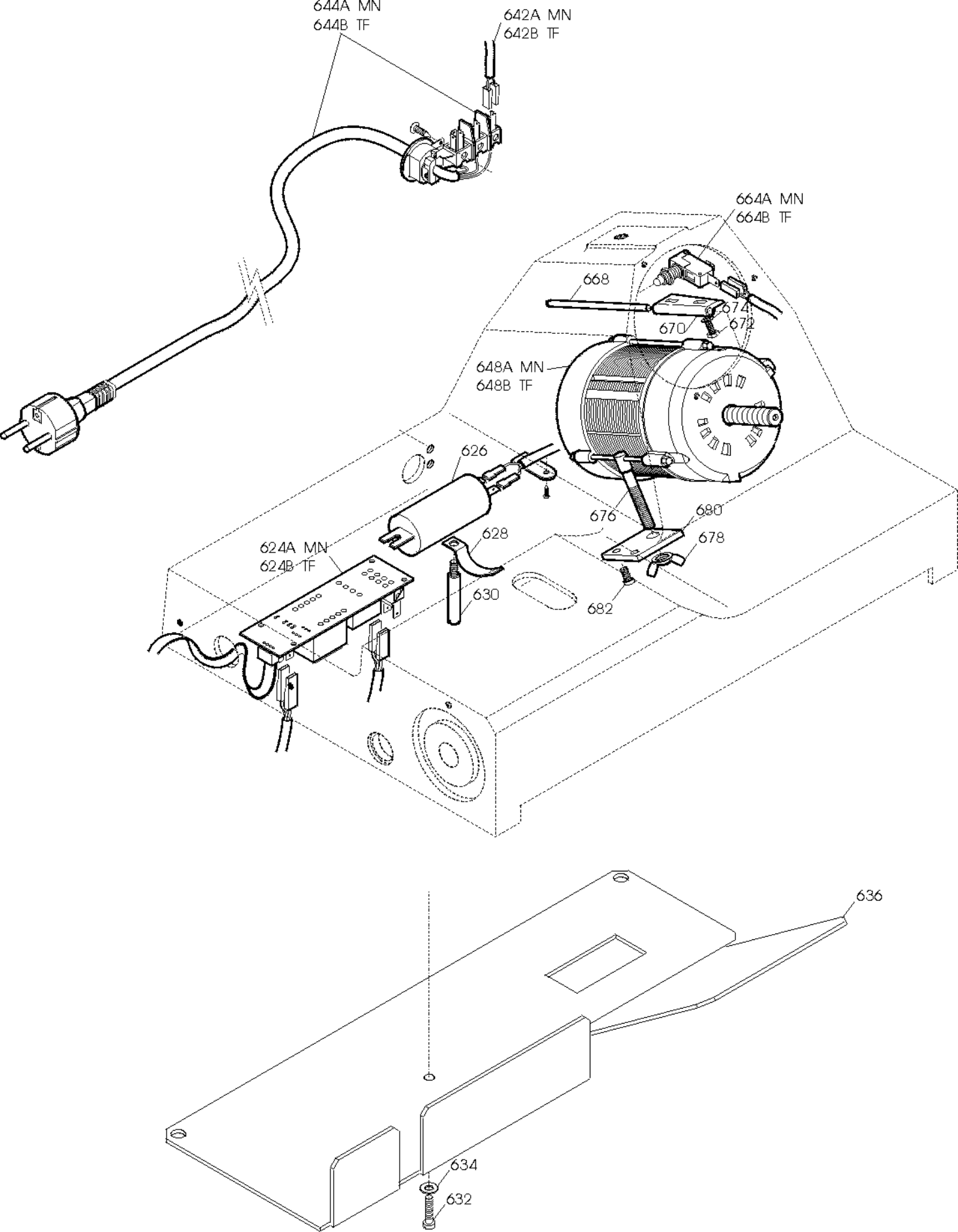
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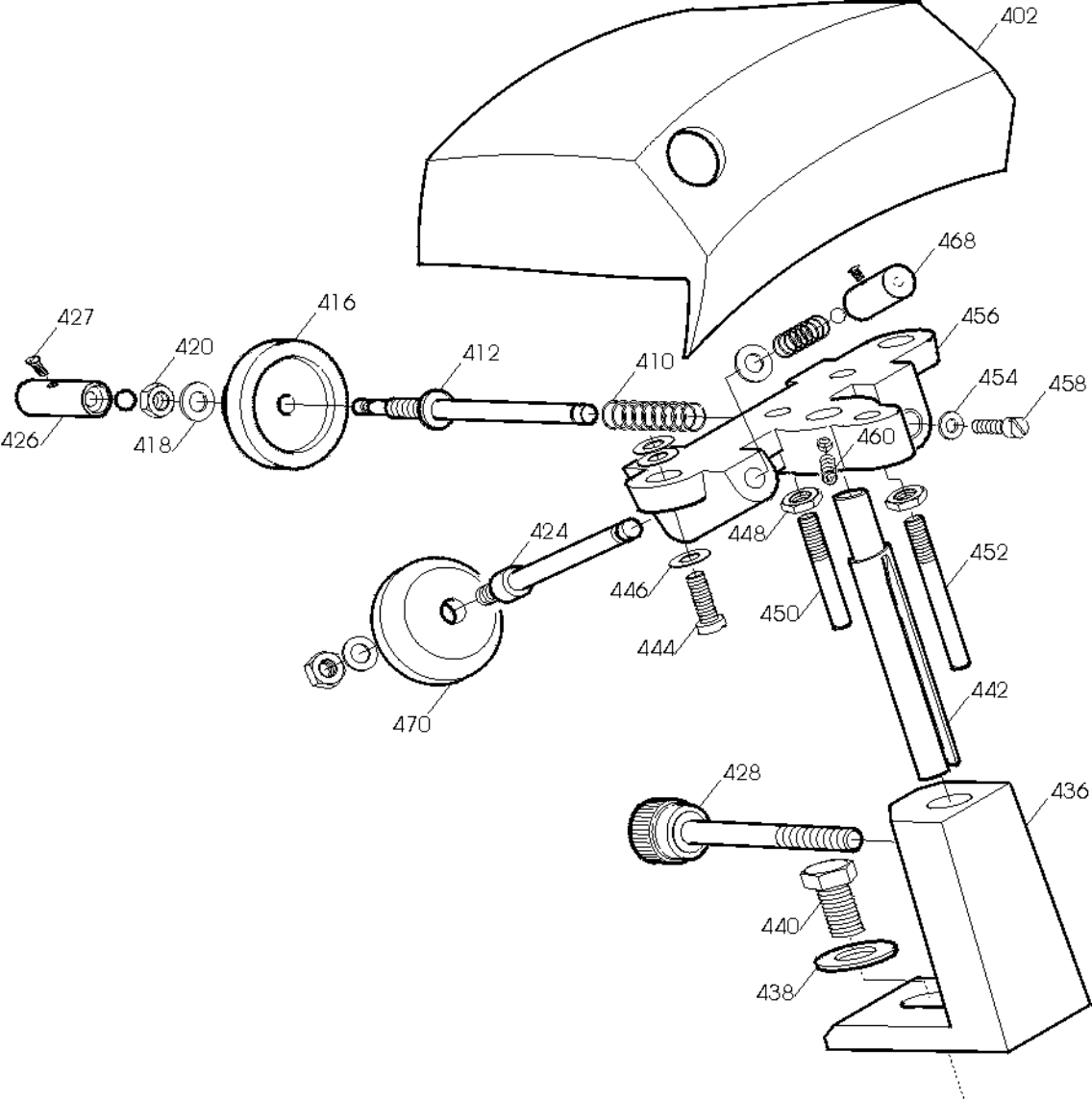


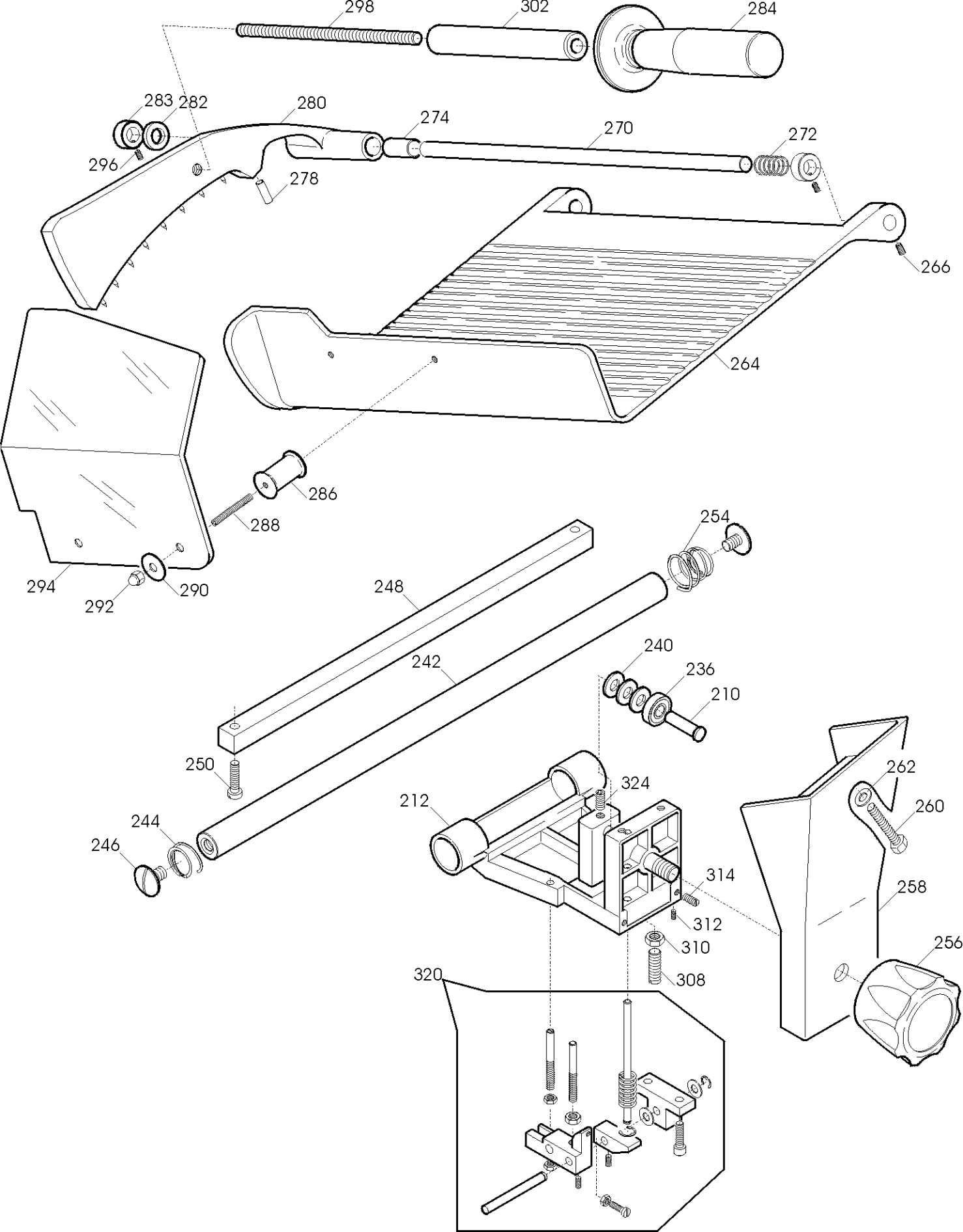
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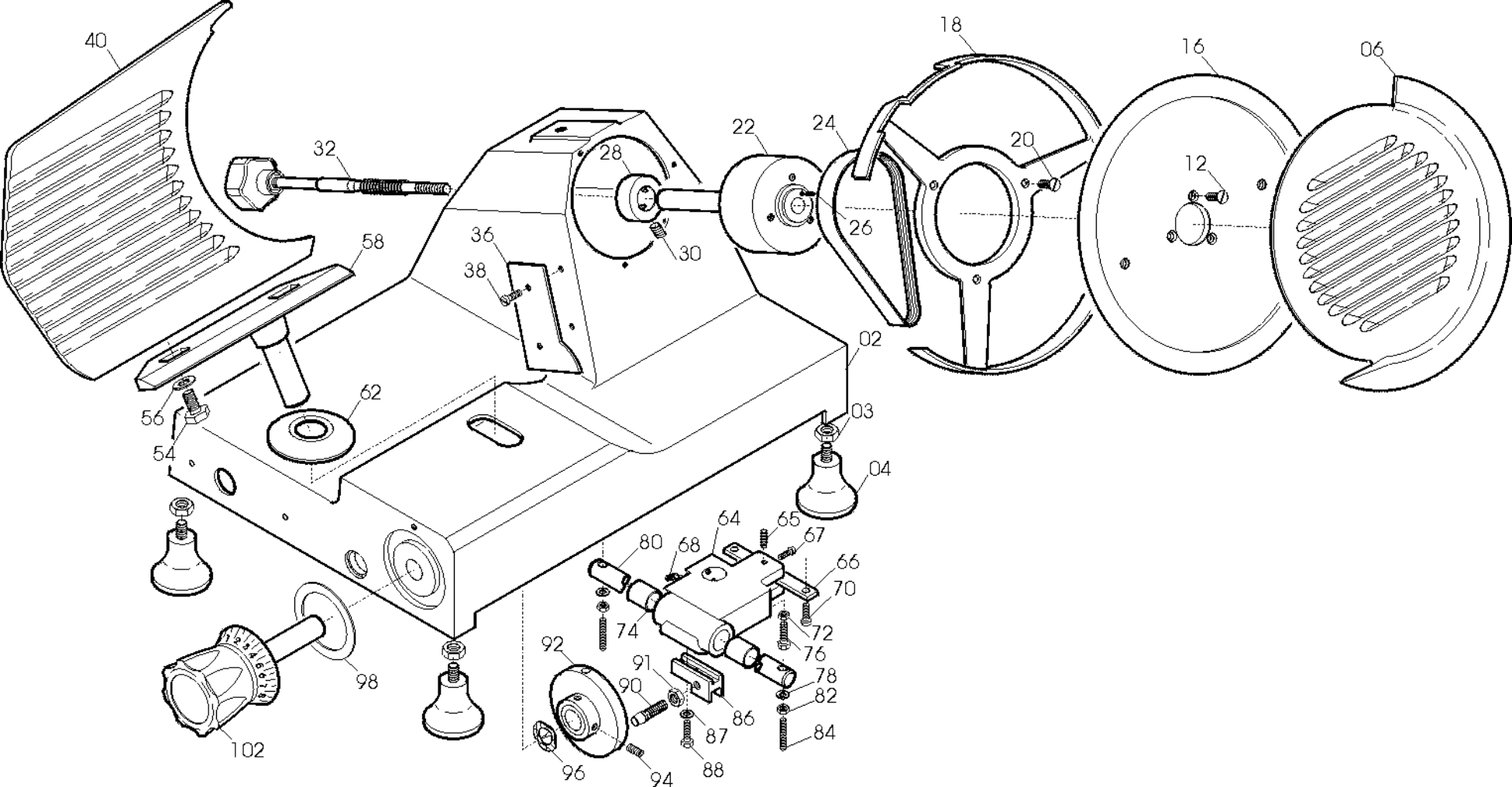


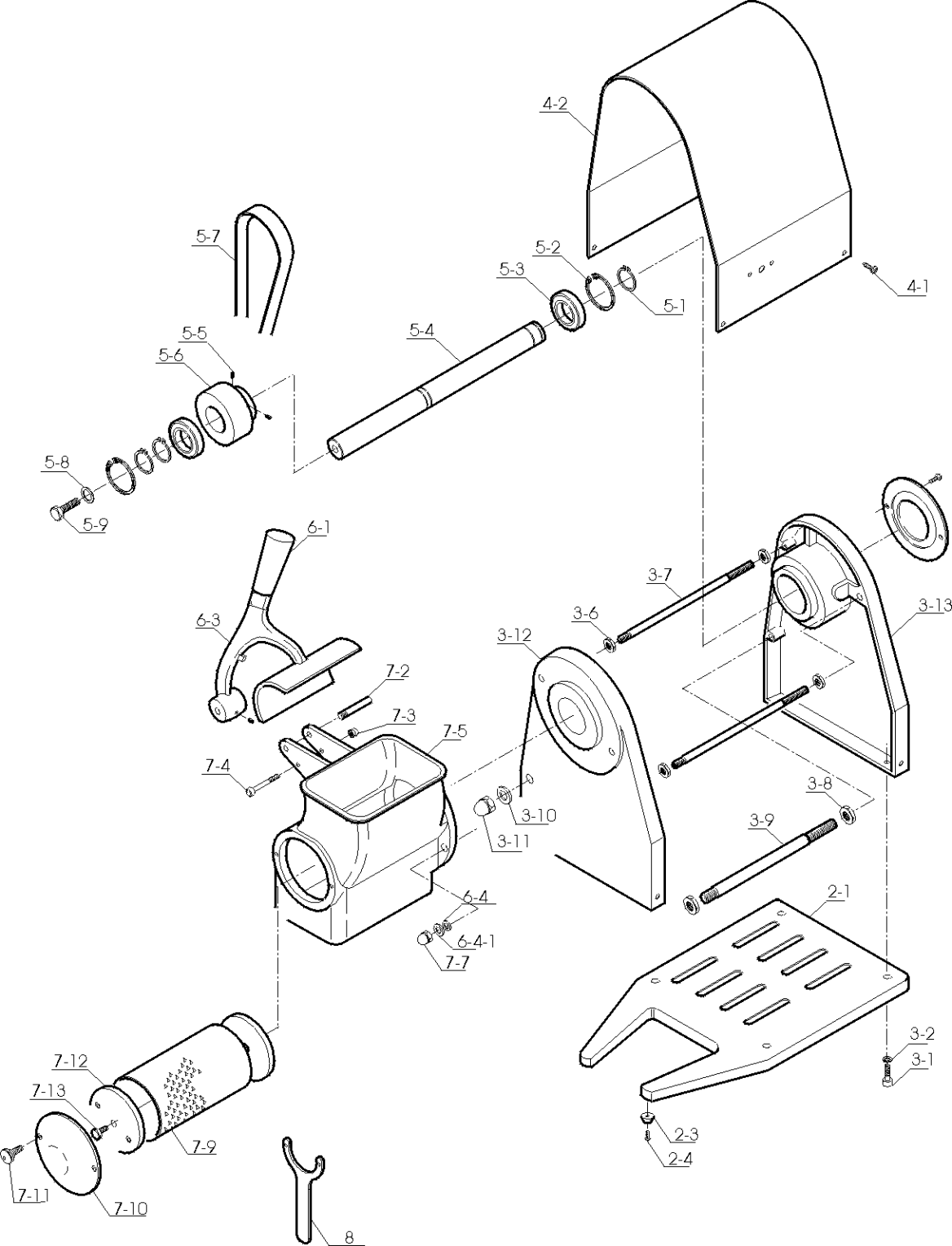
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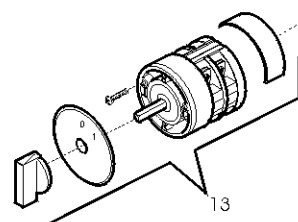
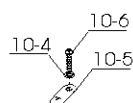
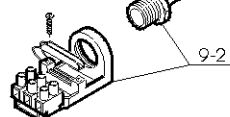
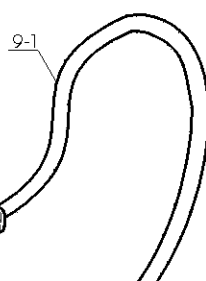
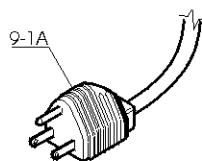
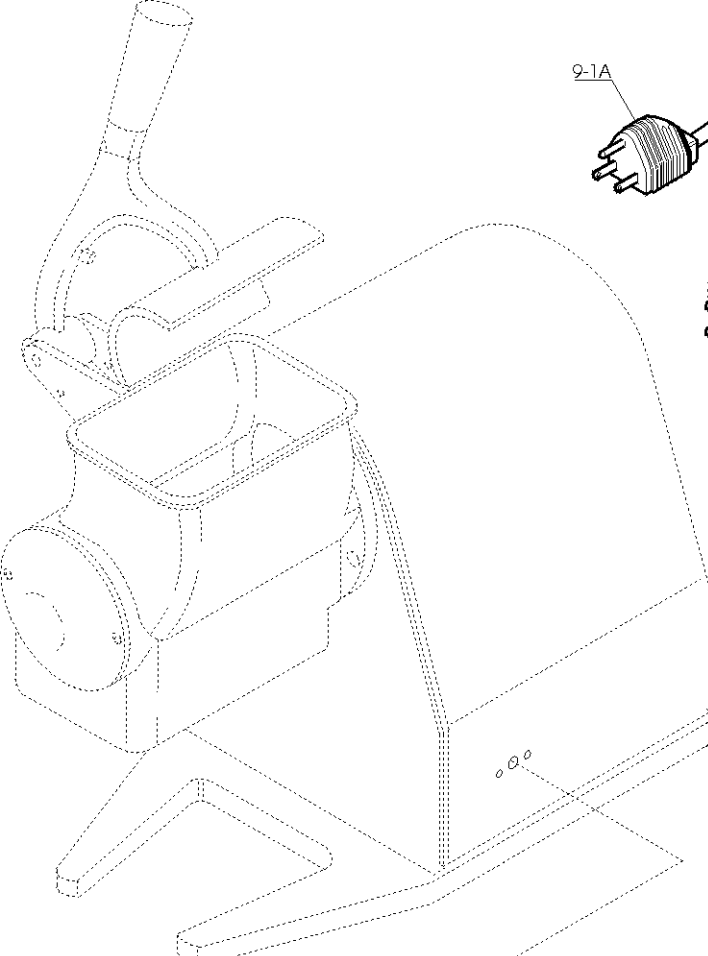




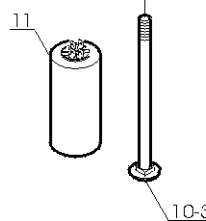
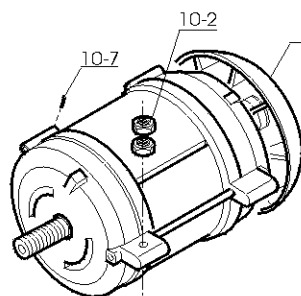


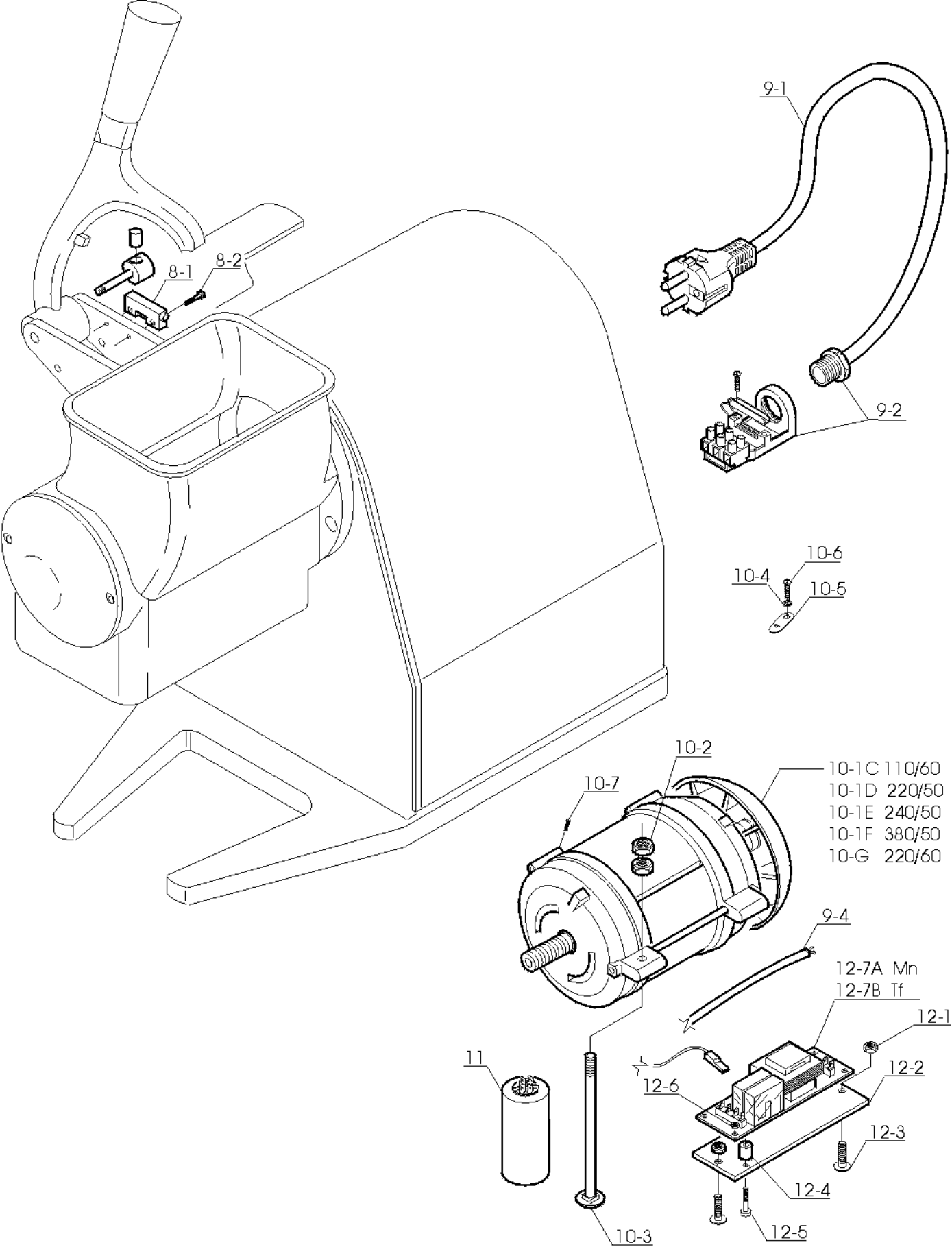


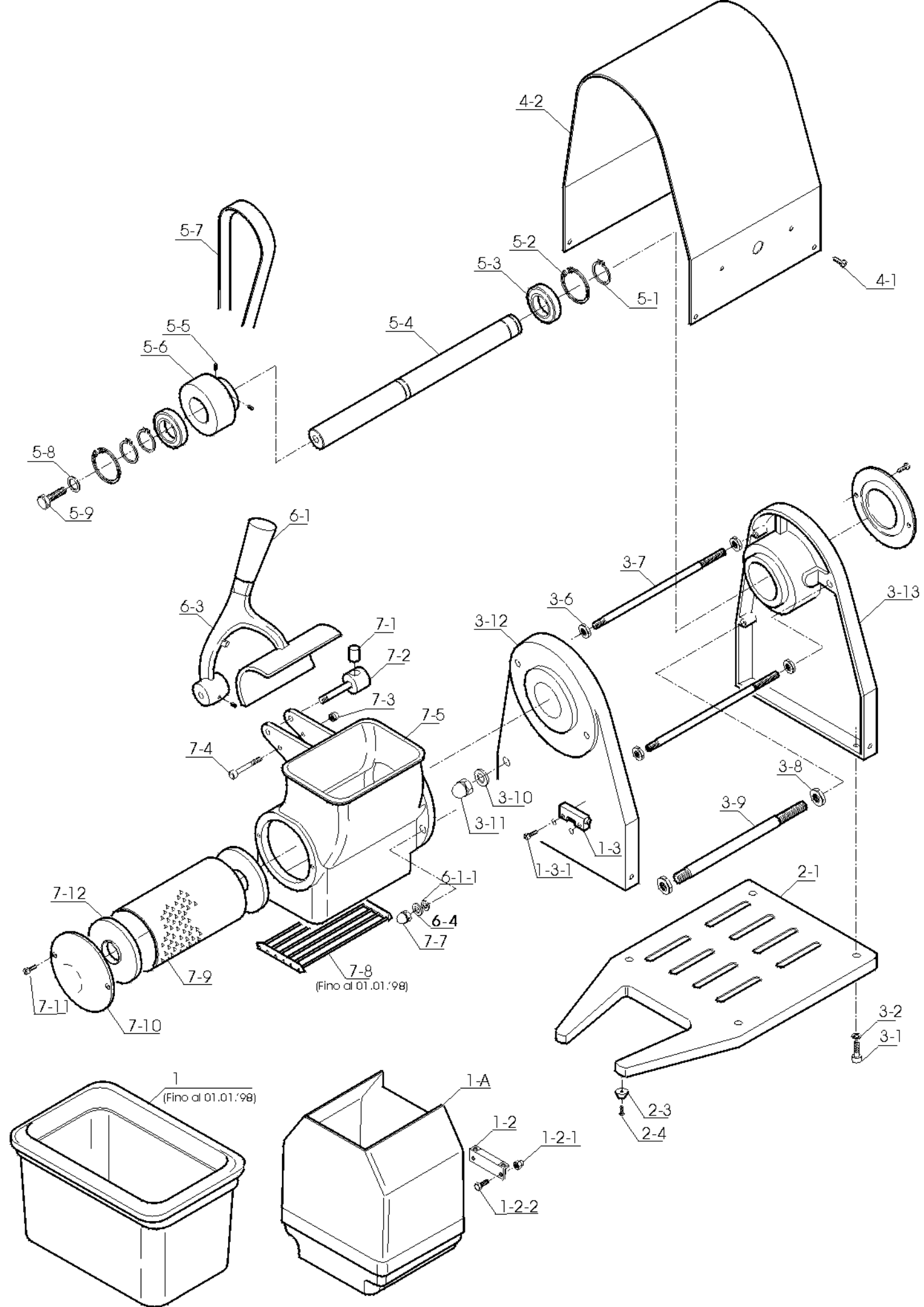




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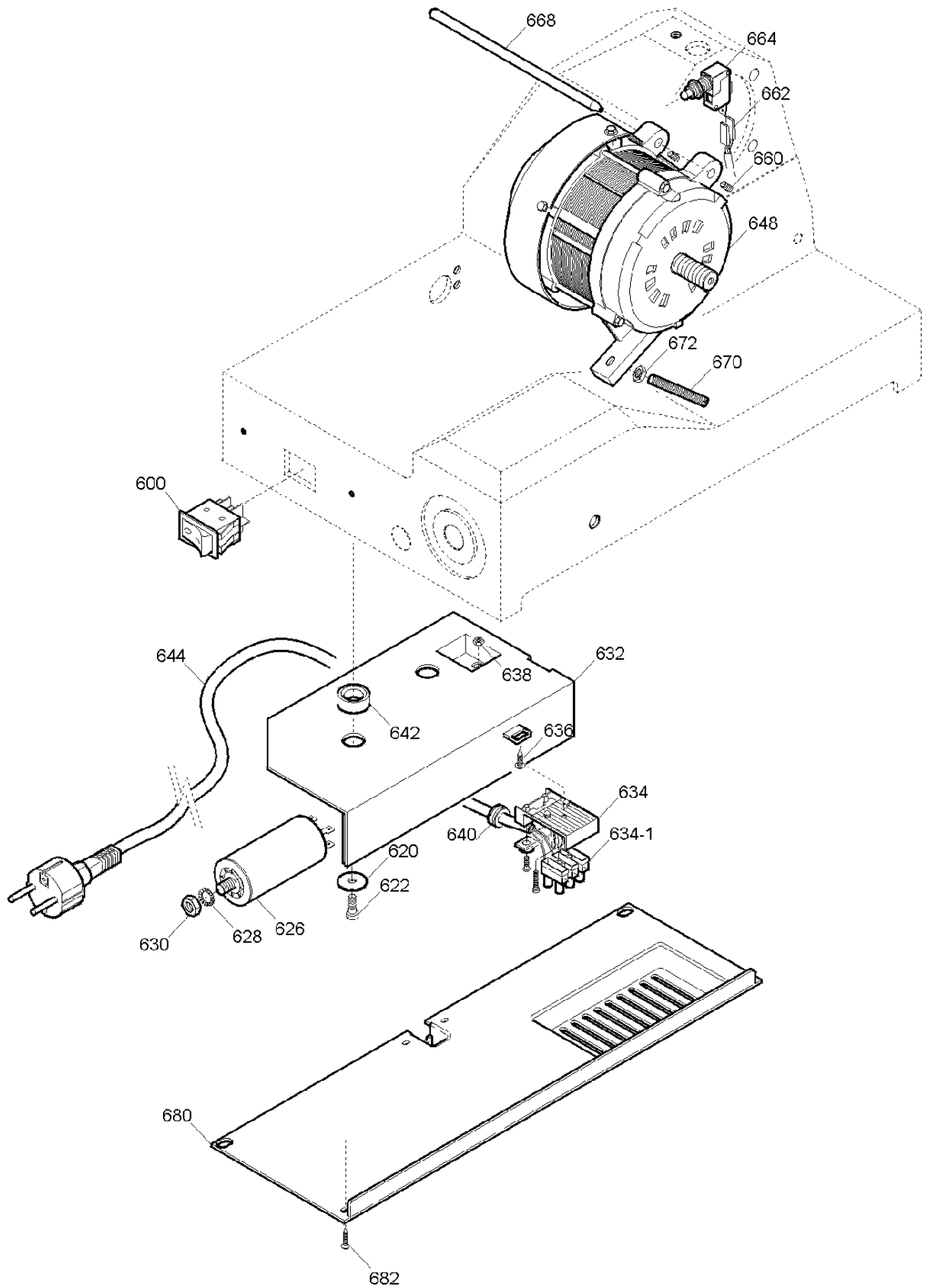


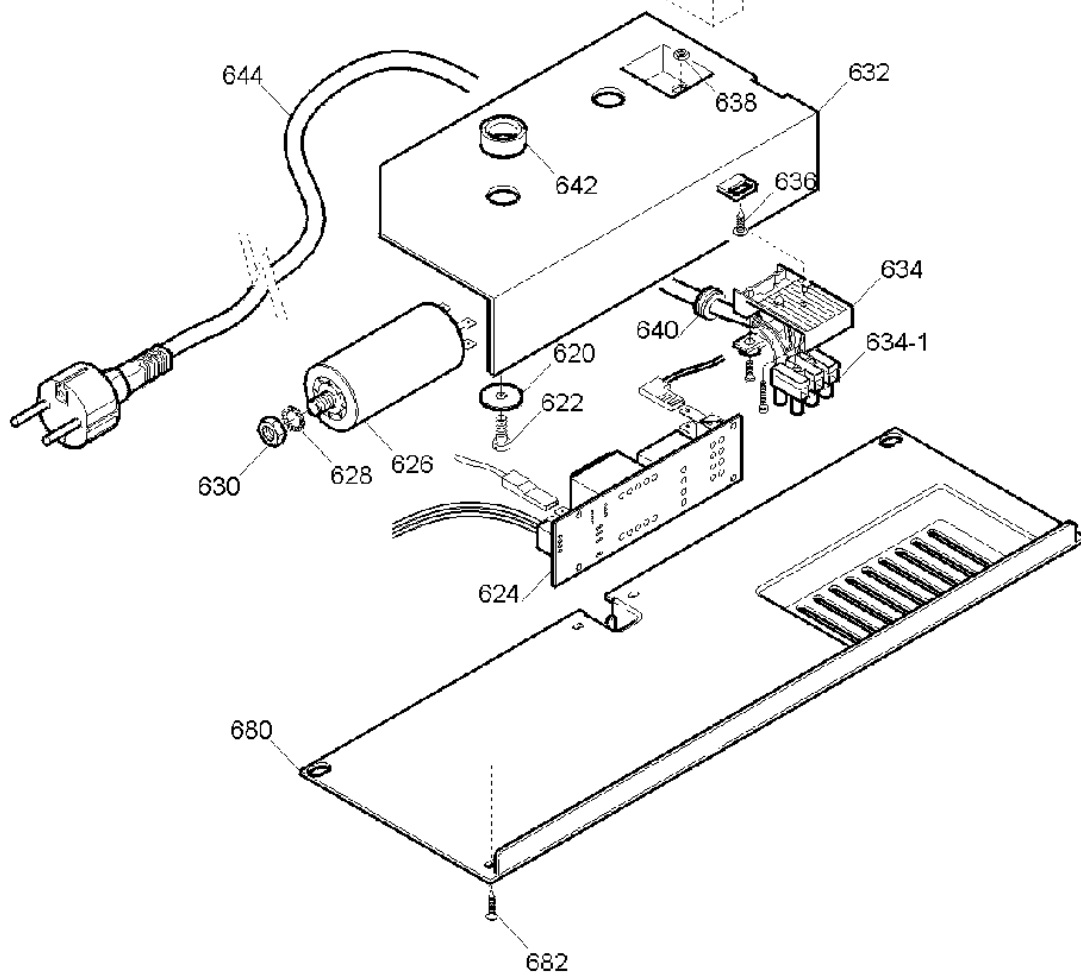
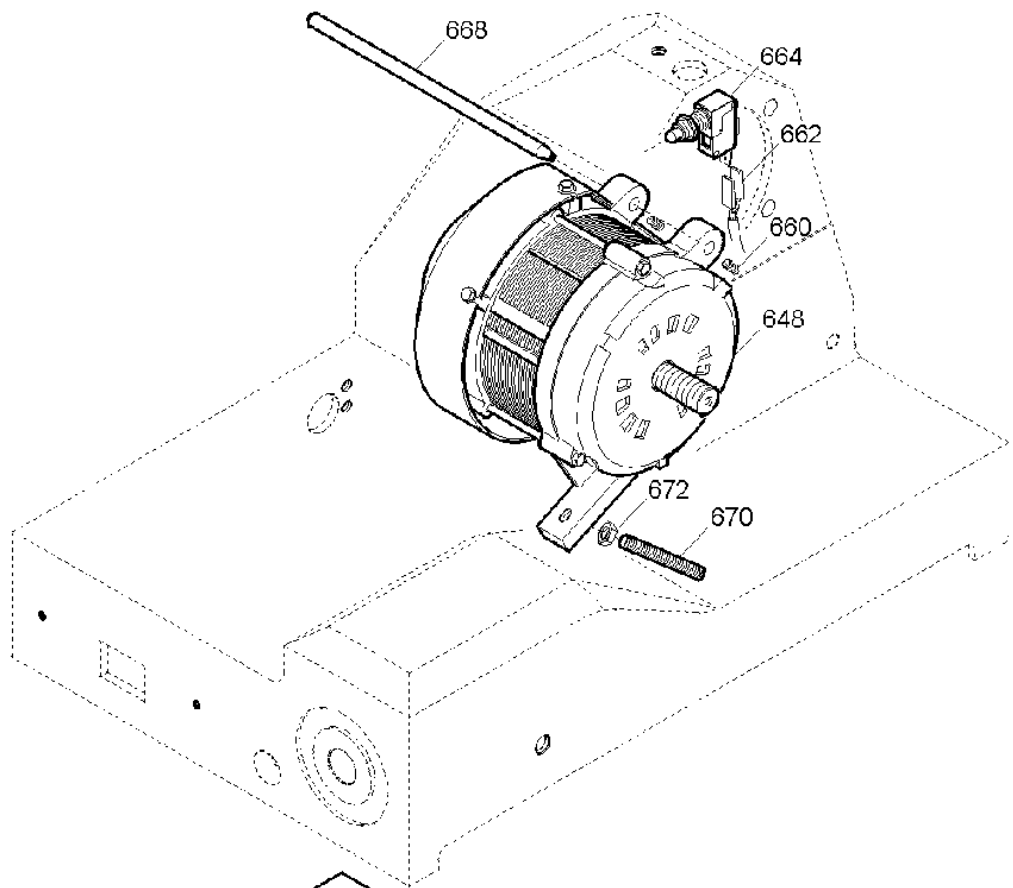
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NON DISPONIBILE IN RETE.
LA PREGHIAMO DI
CONTATTARE I NS. UFFICI
tel. +39 049 9698666**

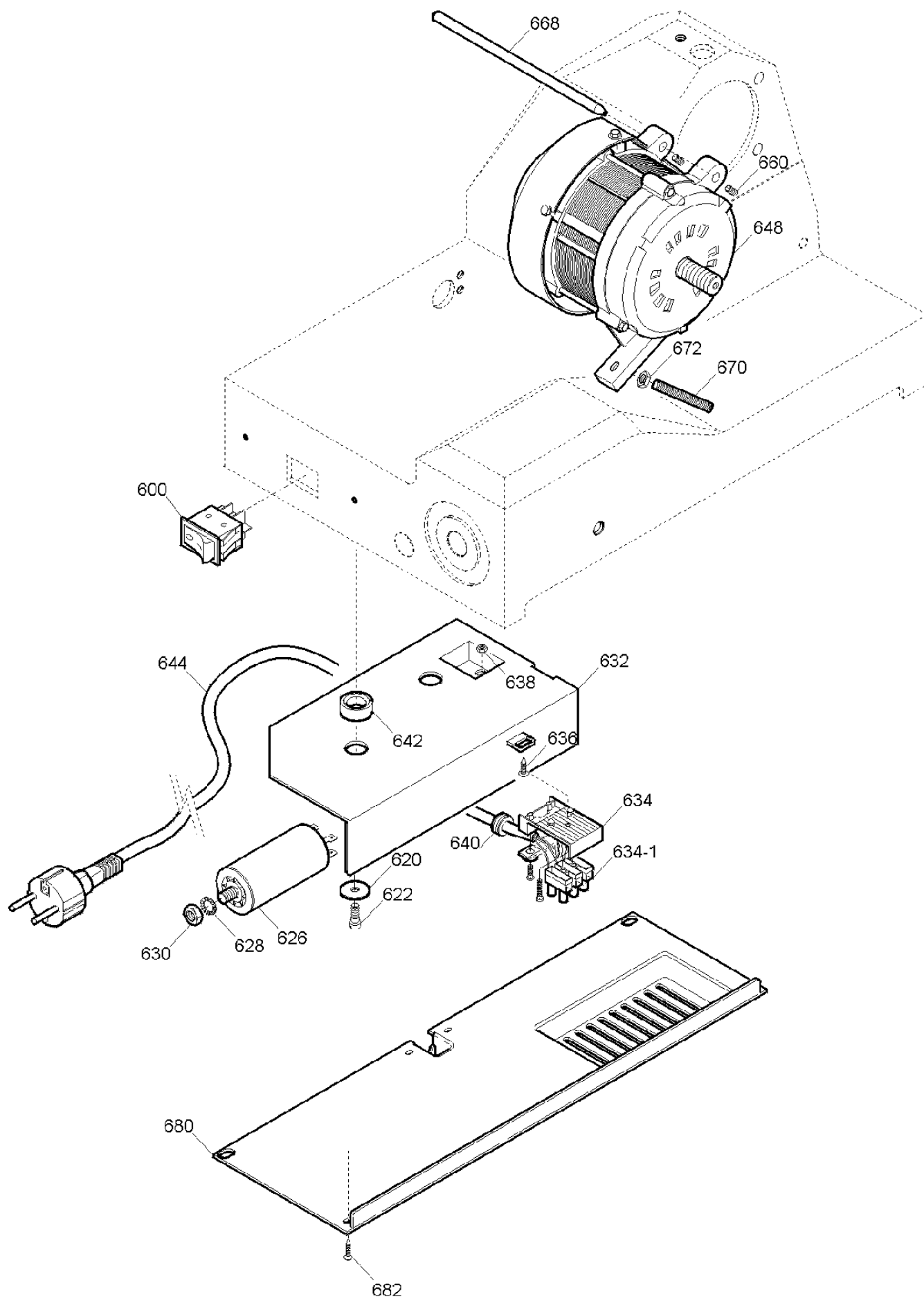
**THIS MANUAL IS
NOT AVAILABLE ON WEB.
PLEASE, CONTACT SIRMAN
phone +39 049 9698666**

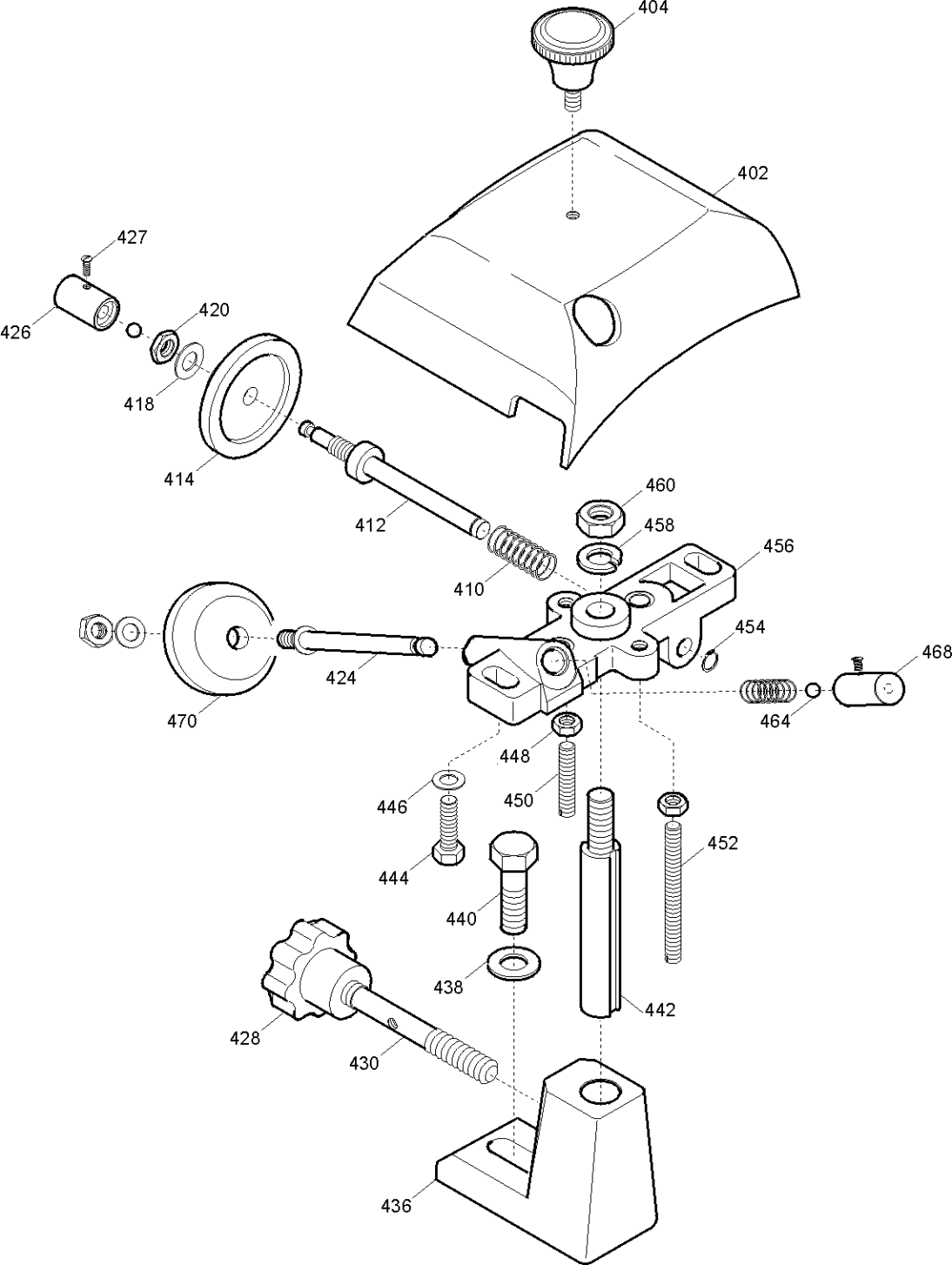
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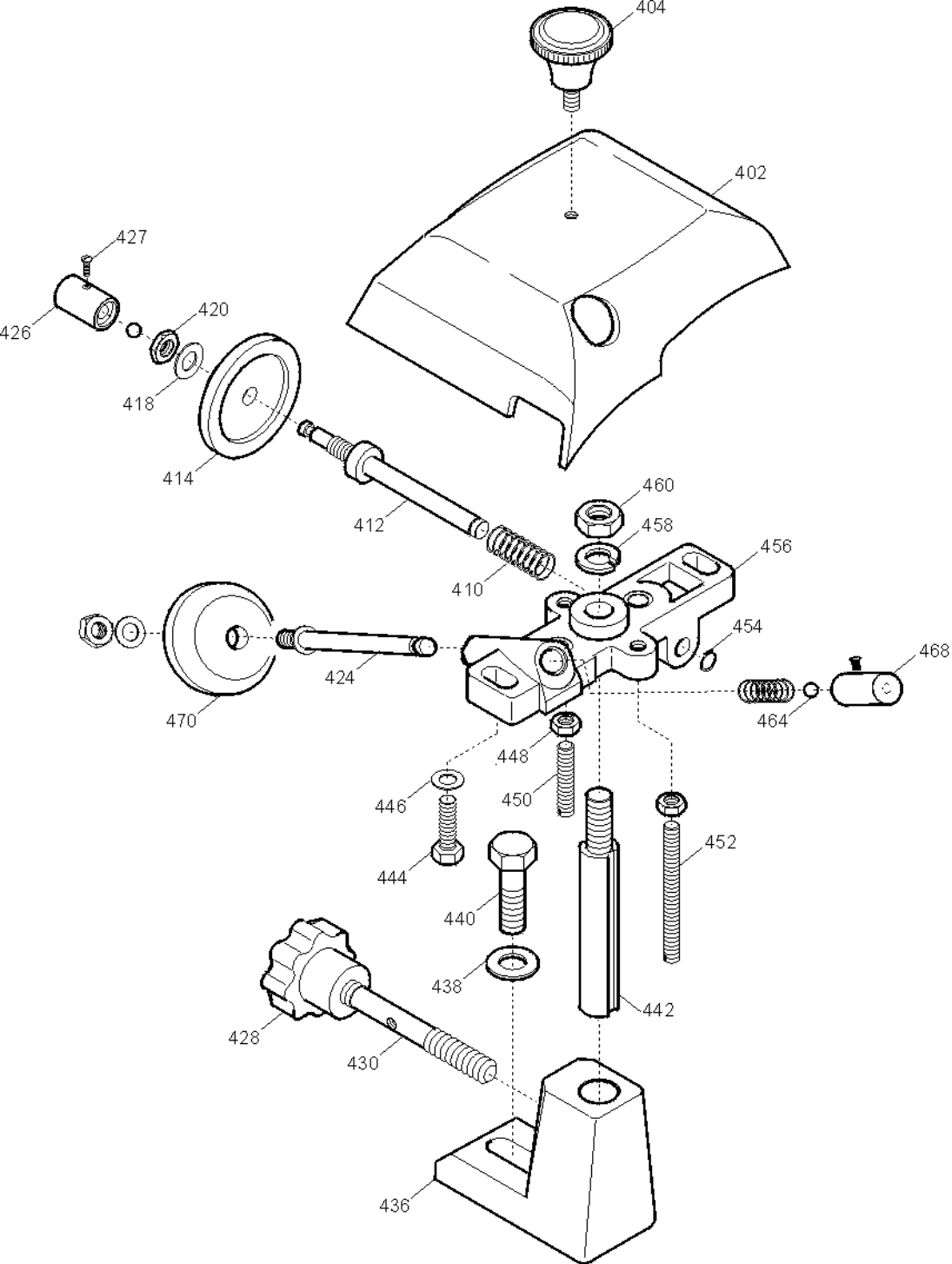
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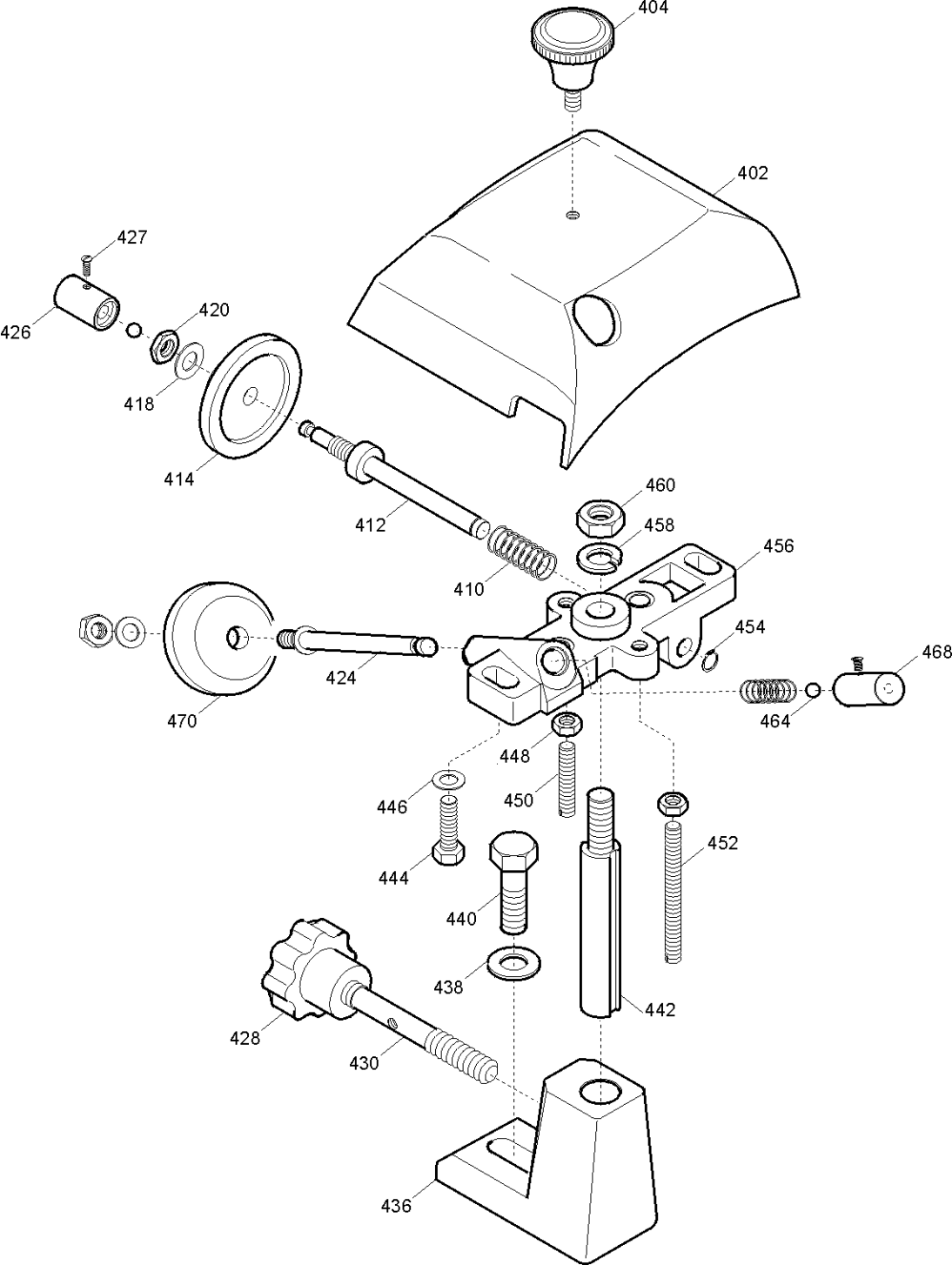


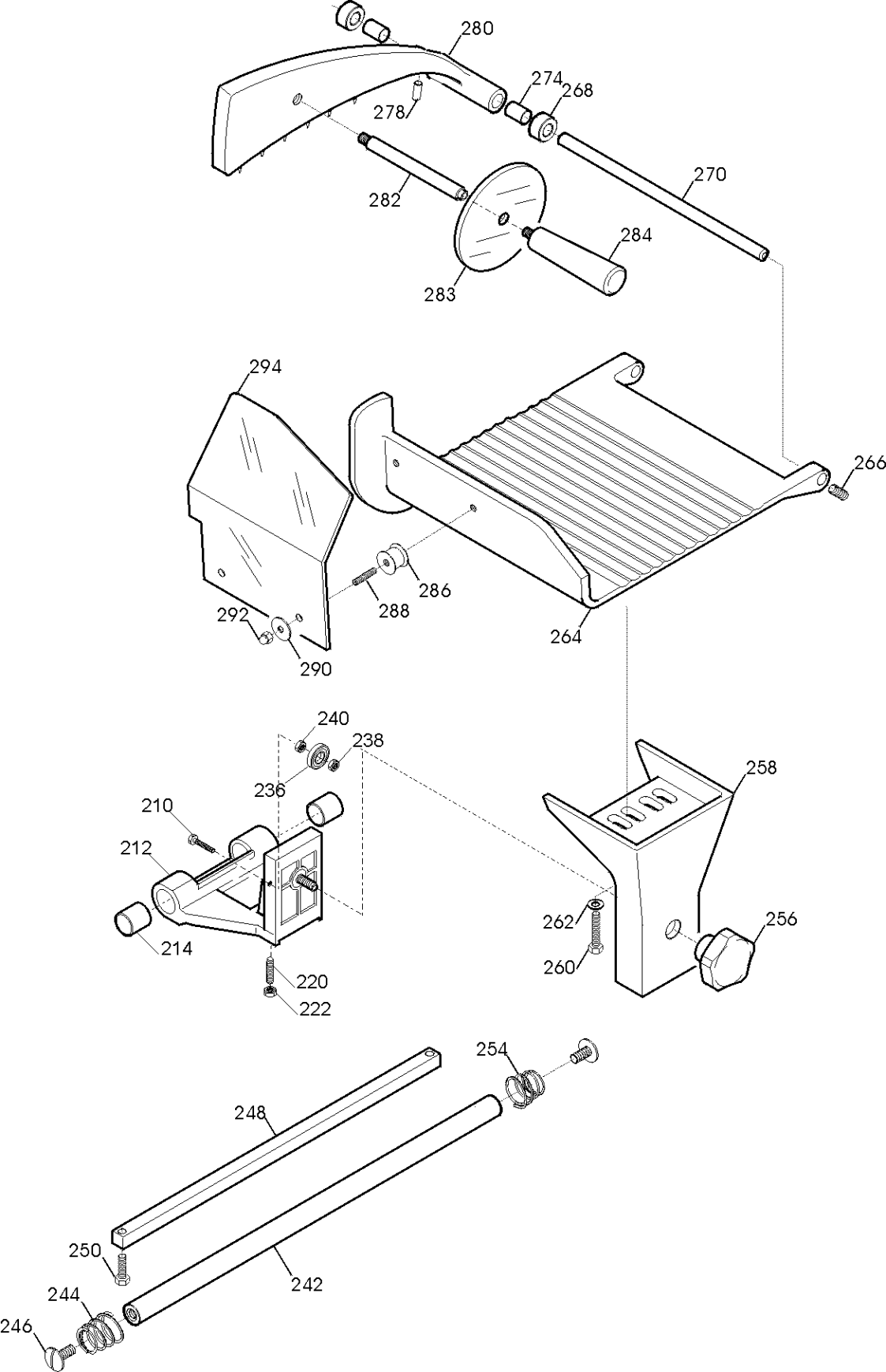


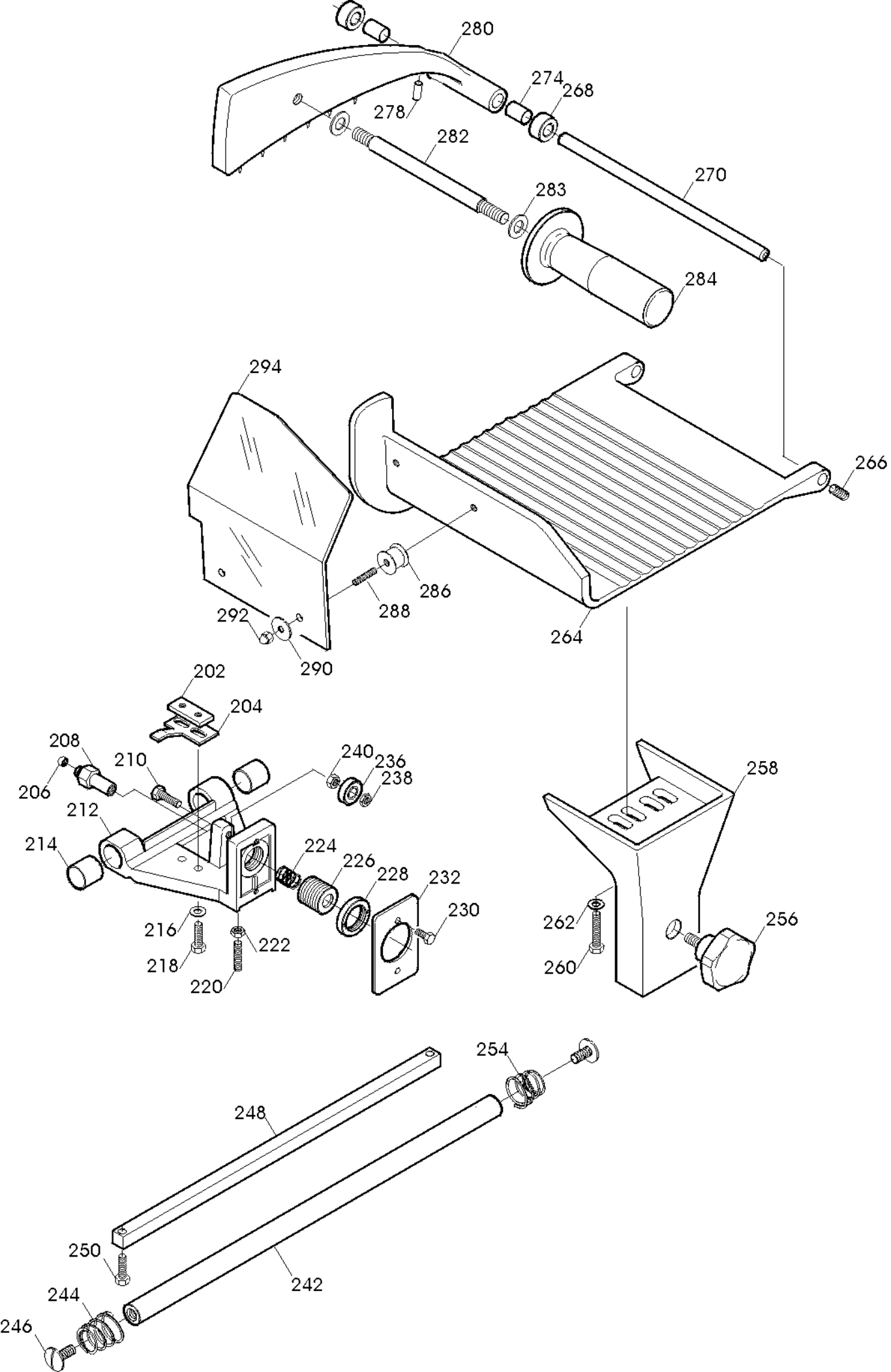


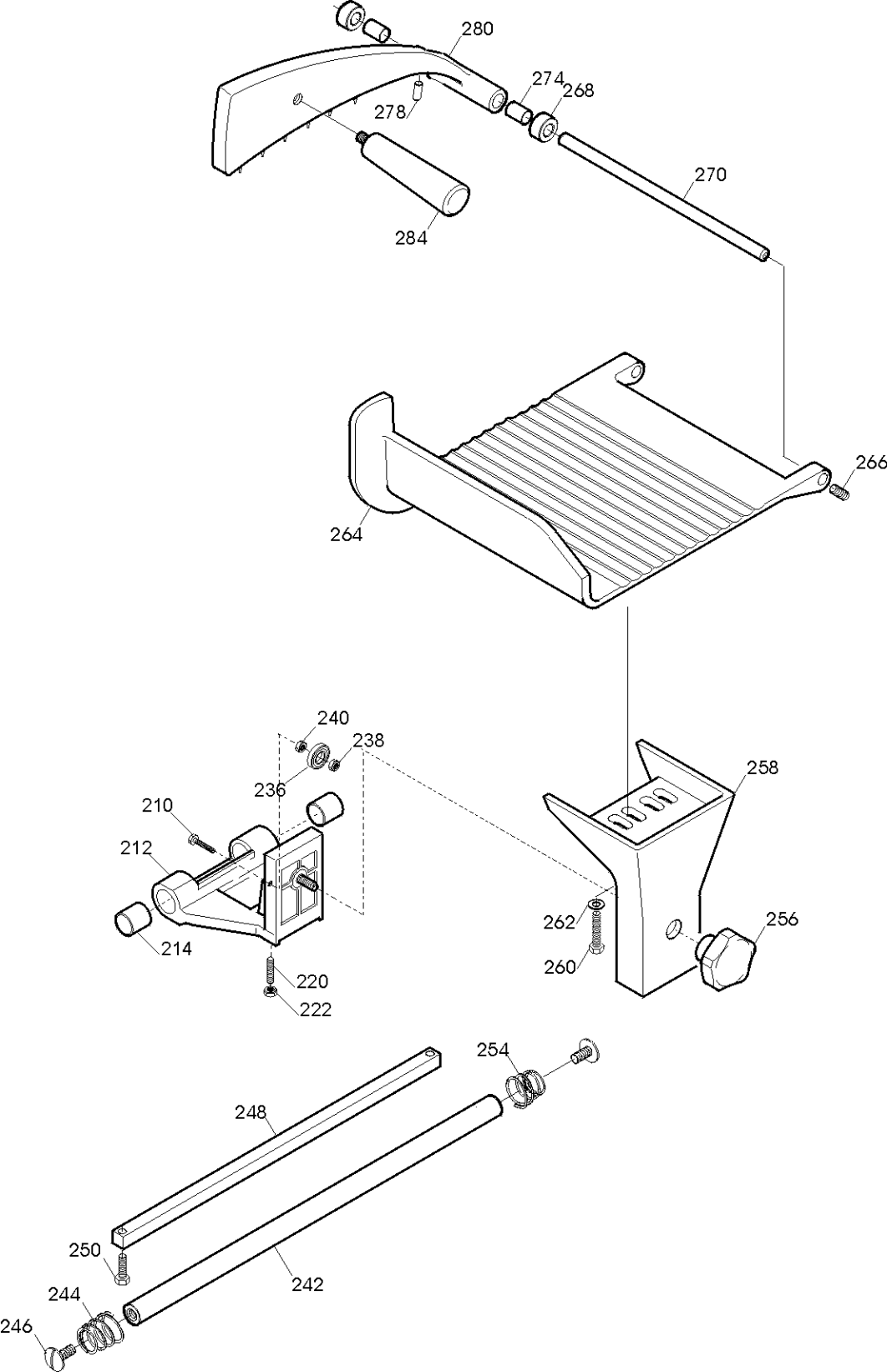


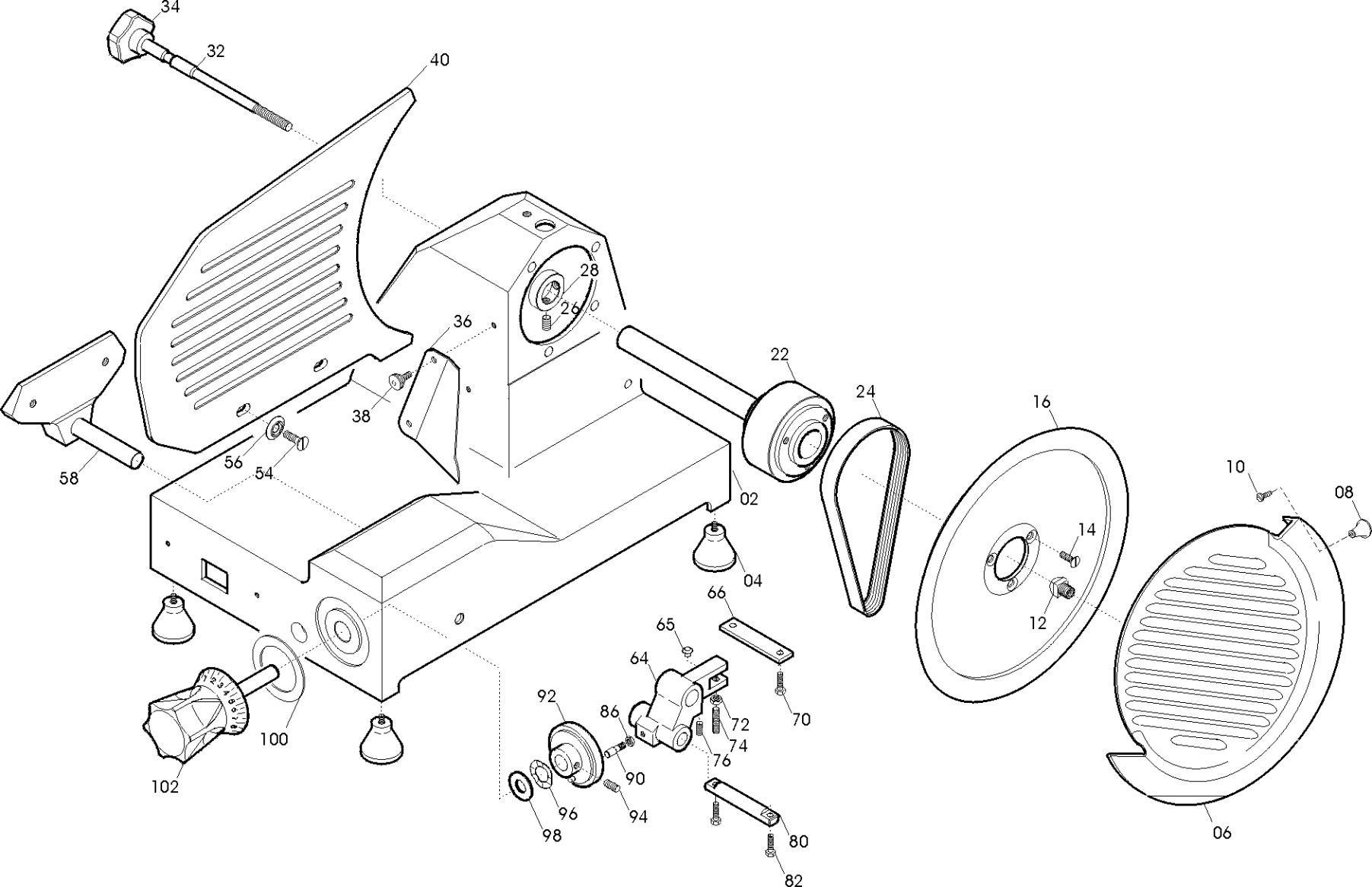


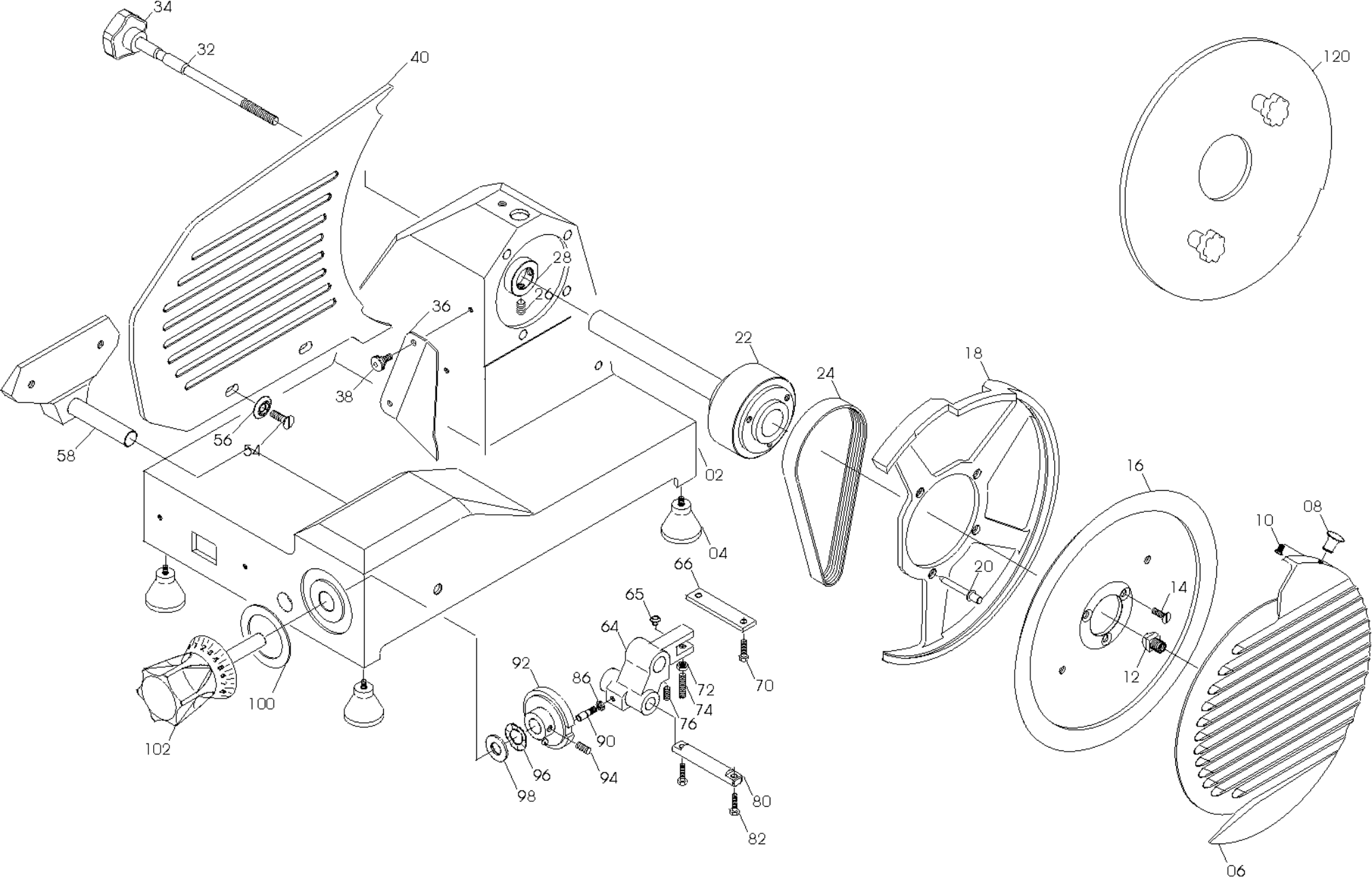


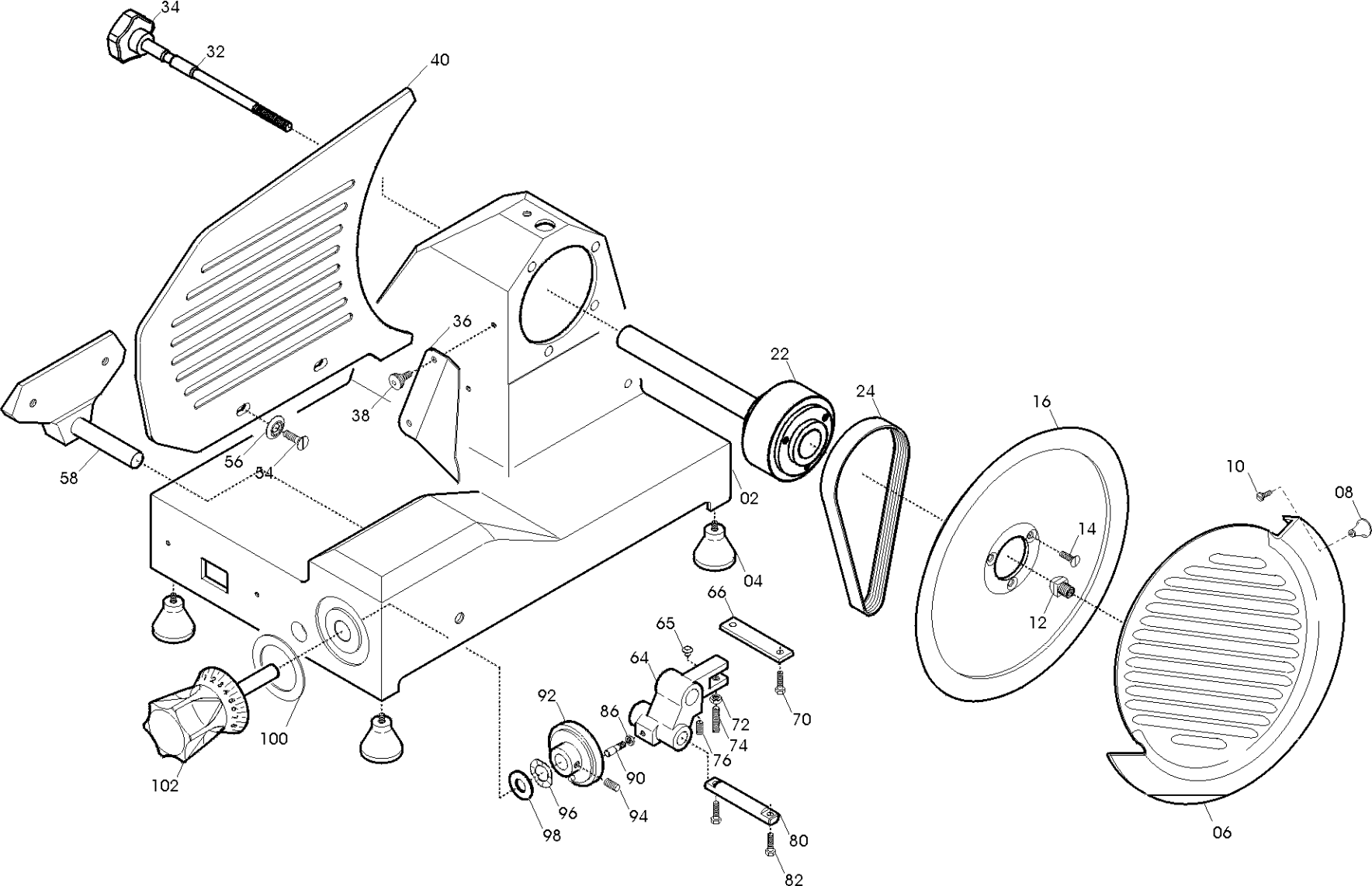


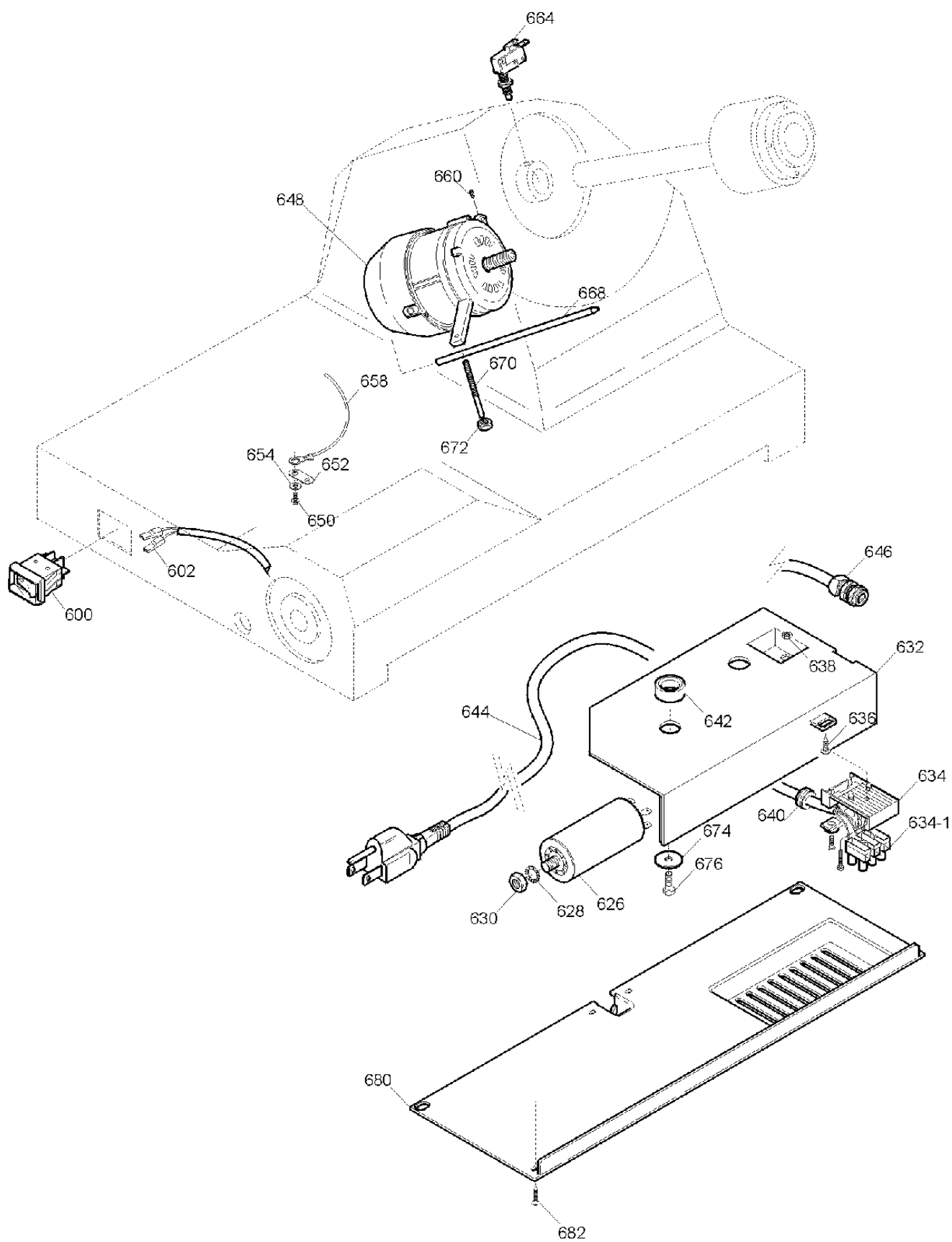


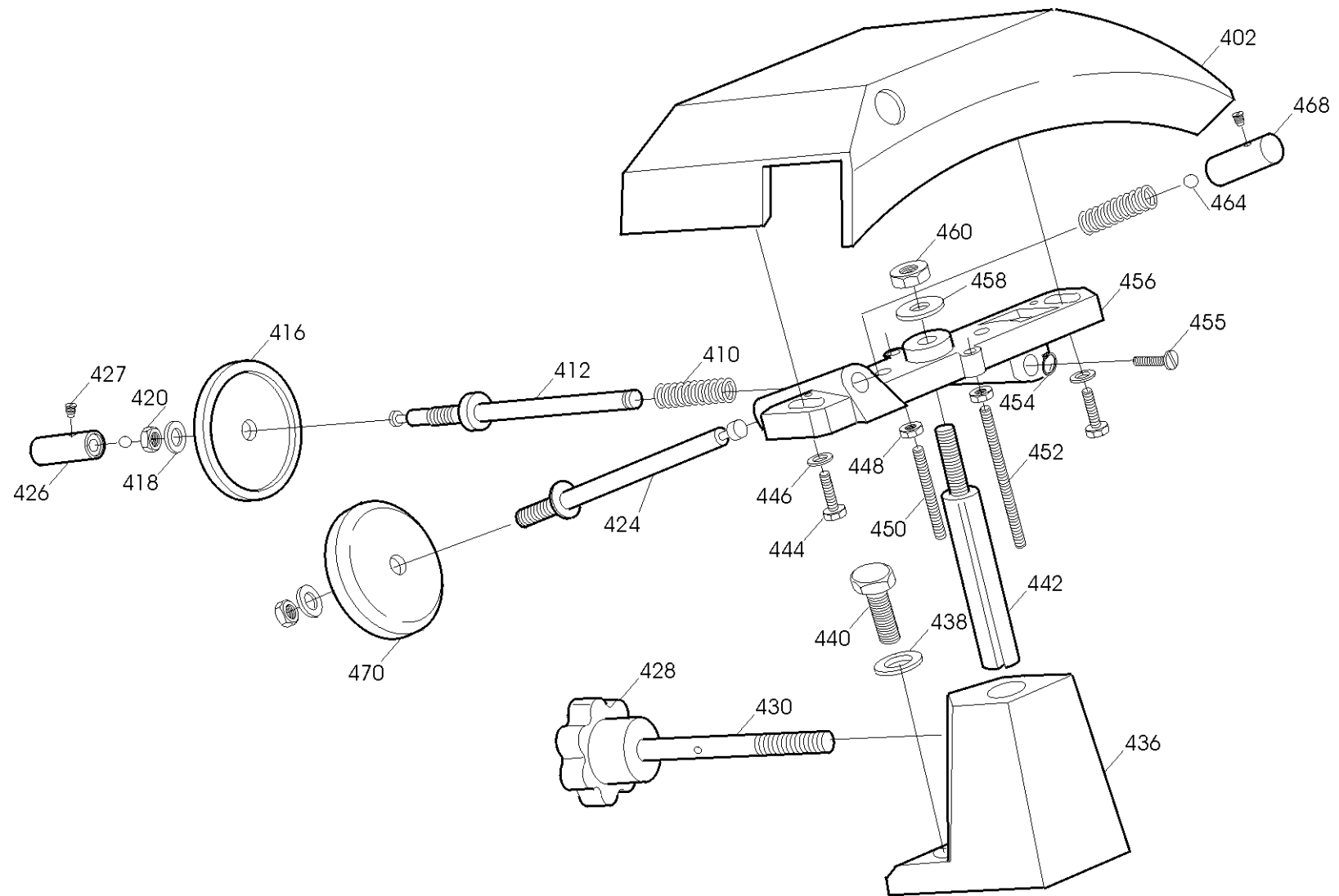


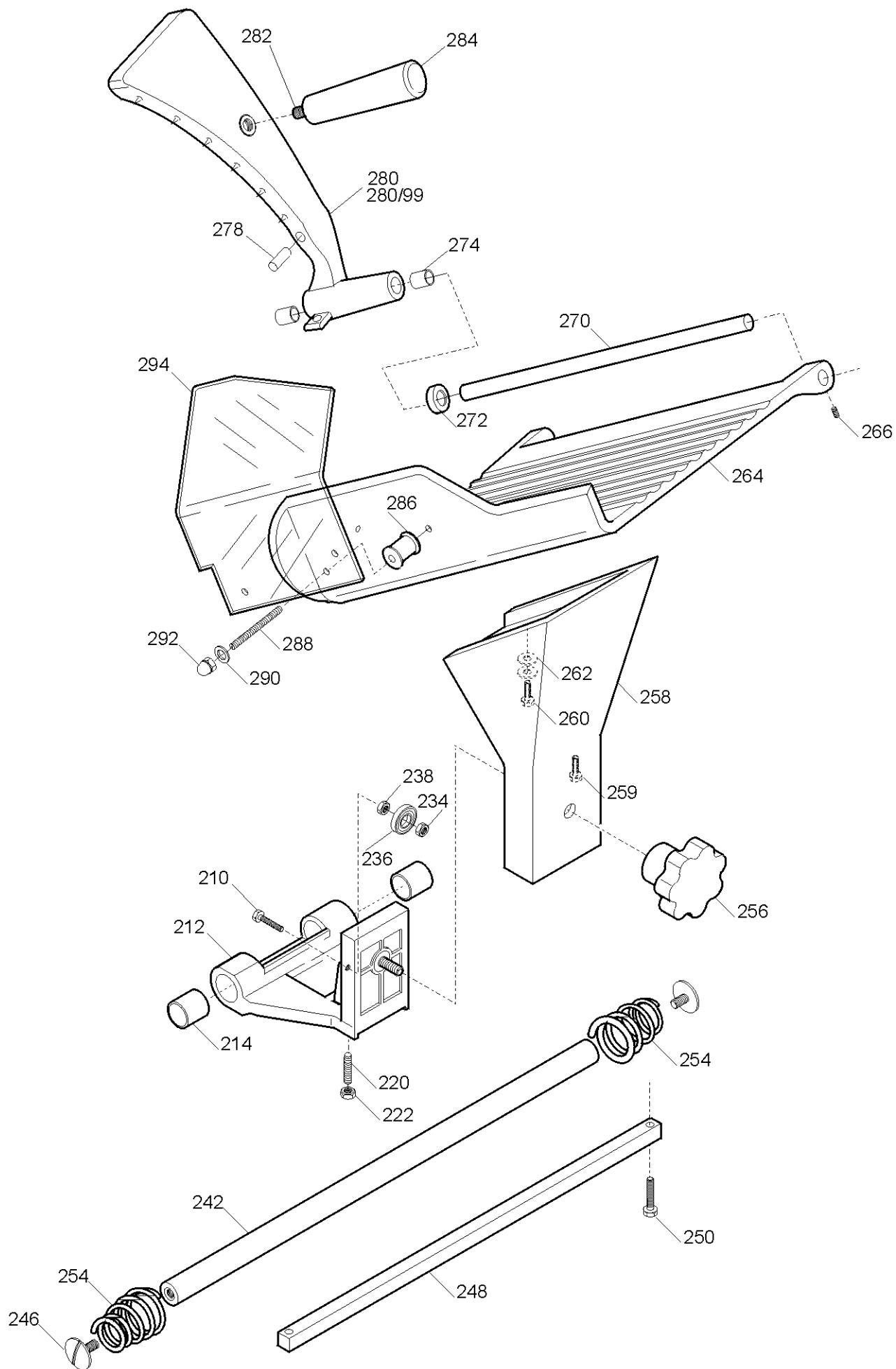


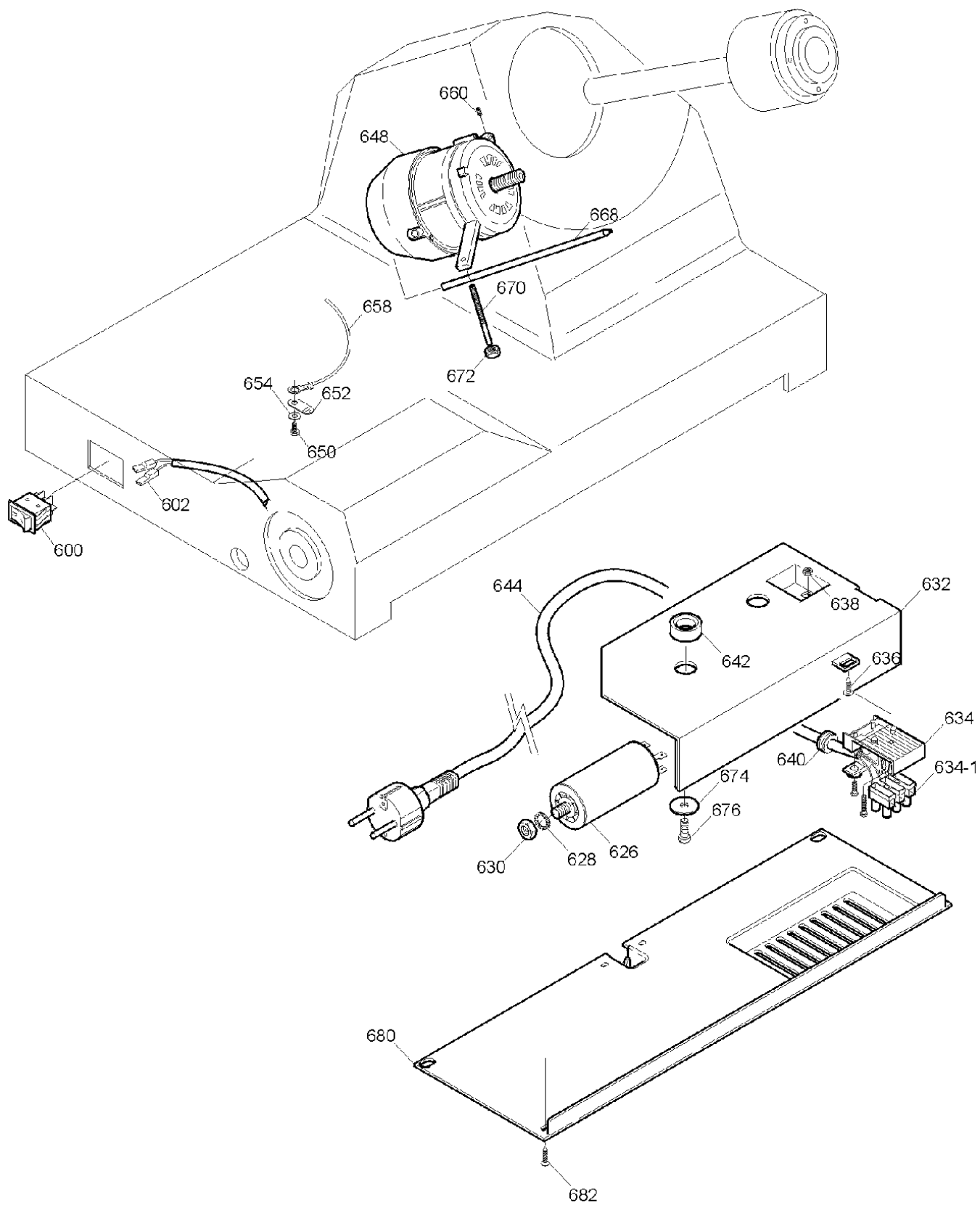


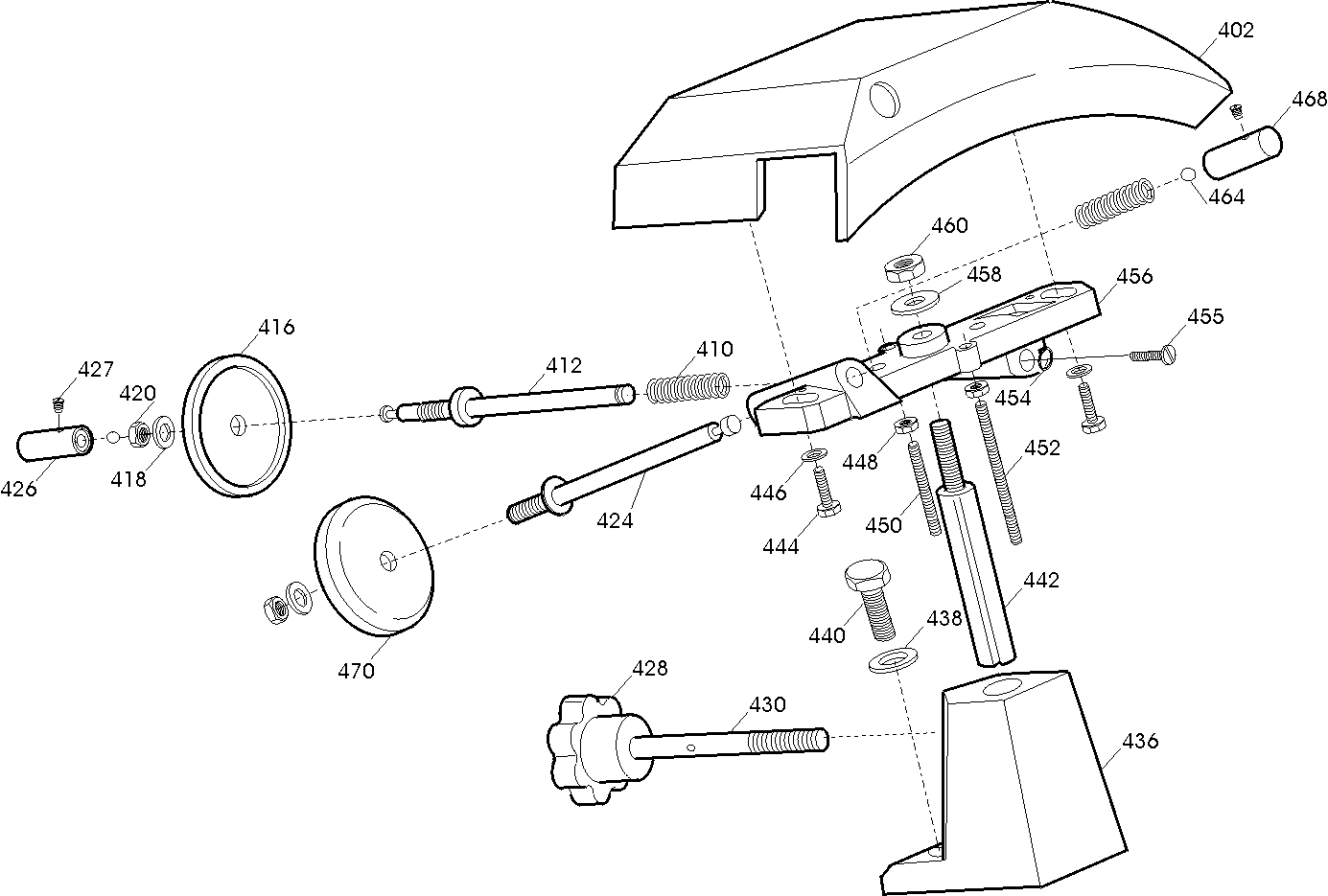


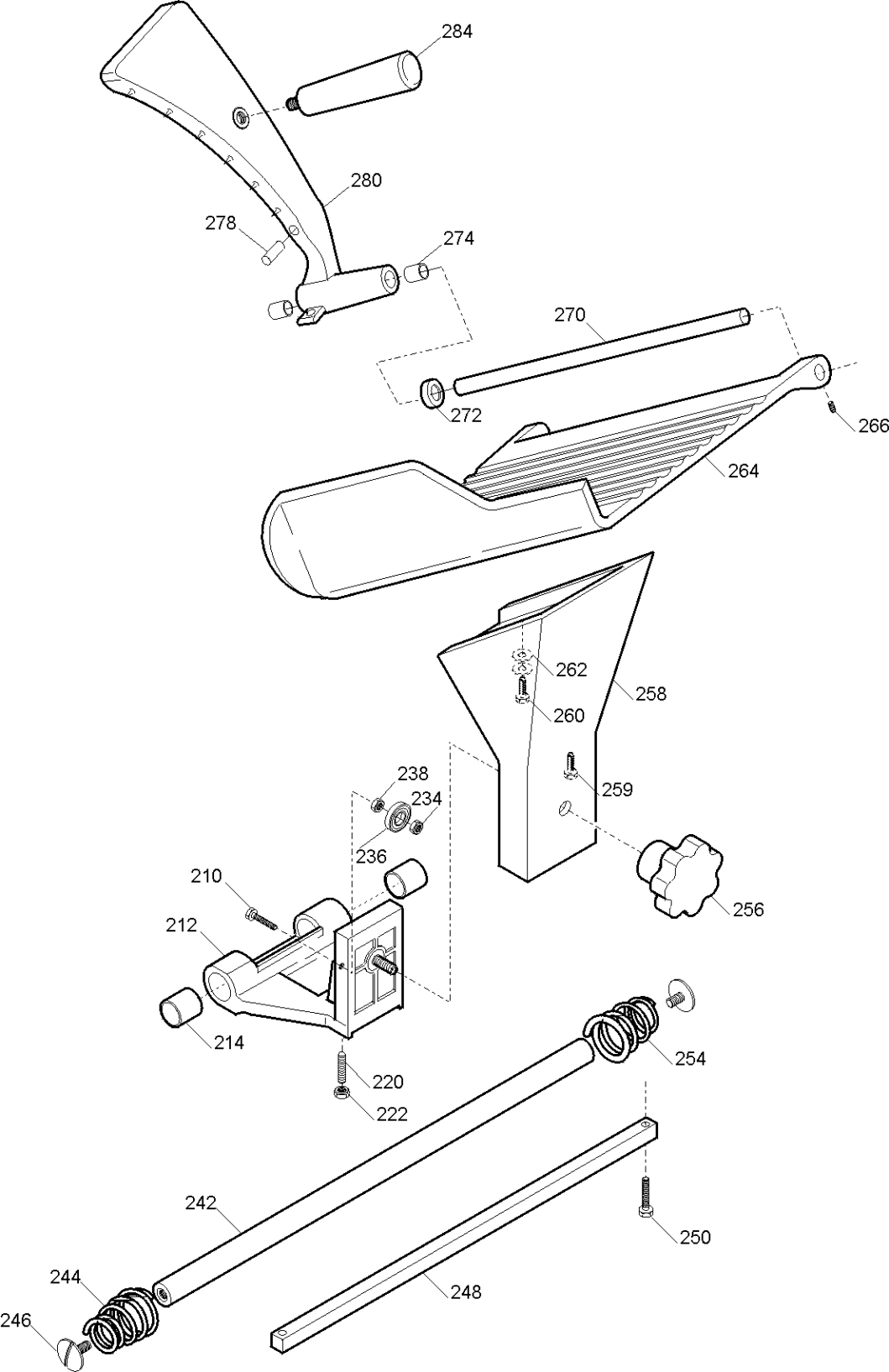


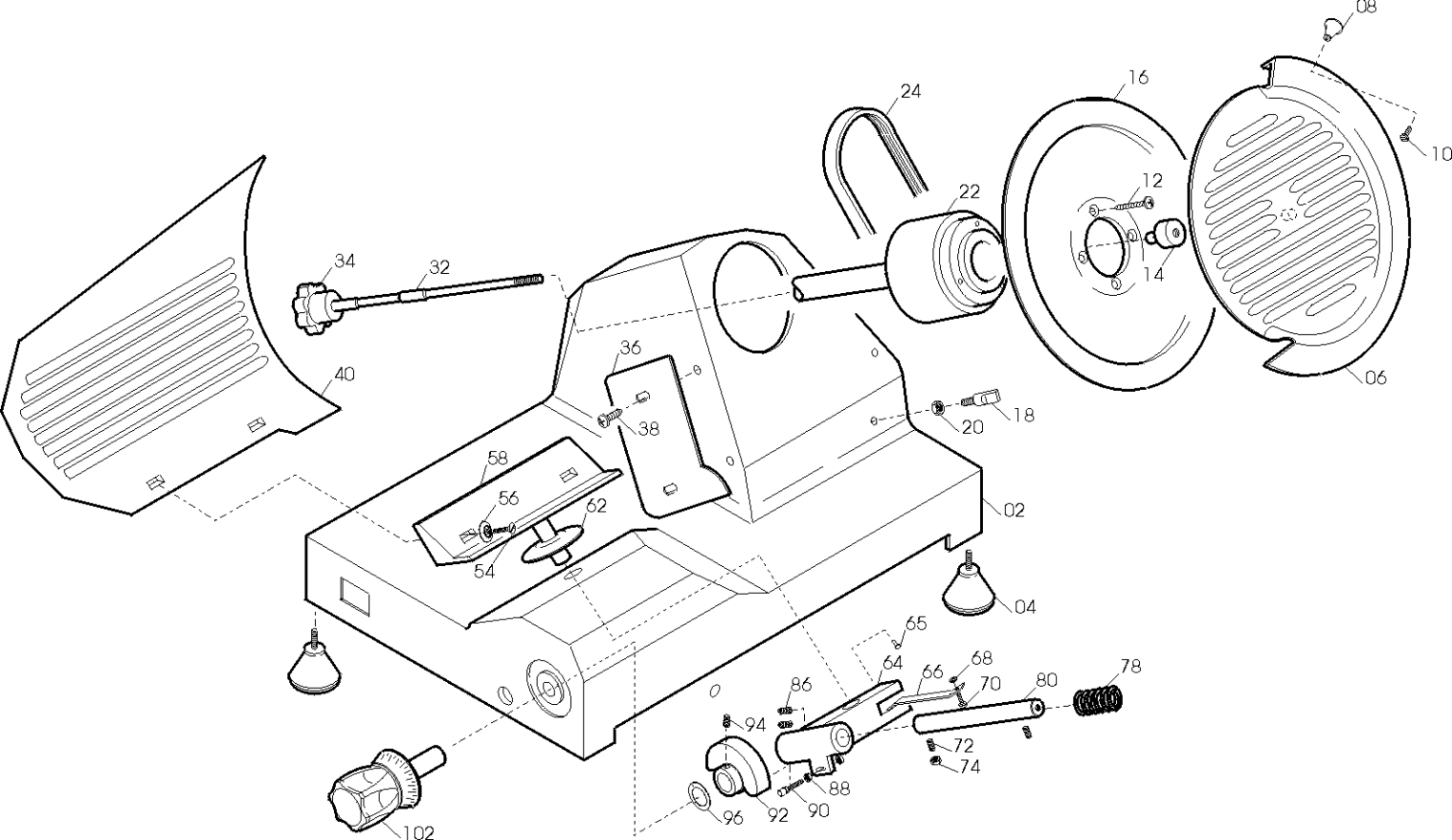


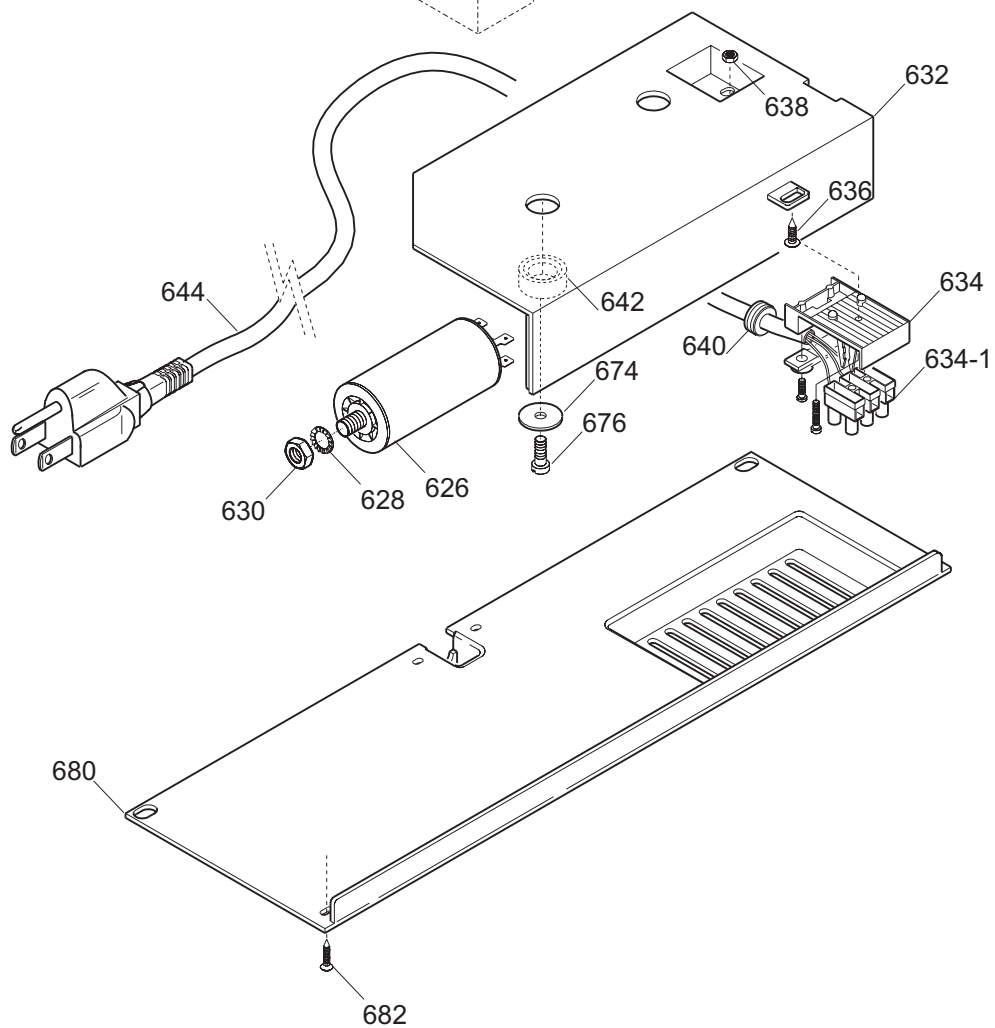
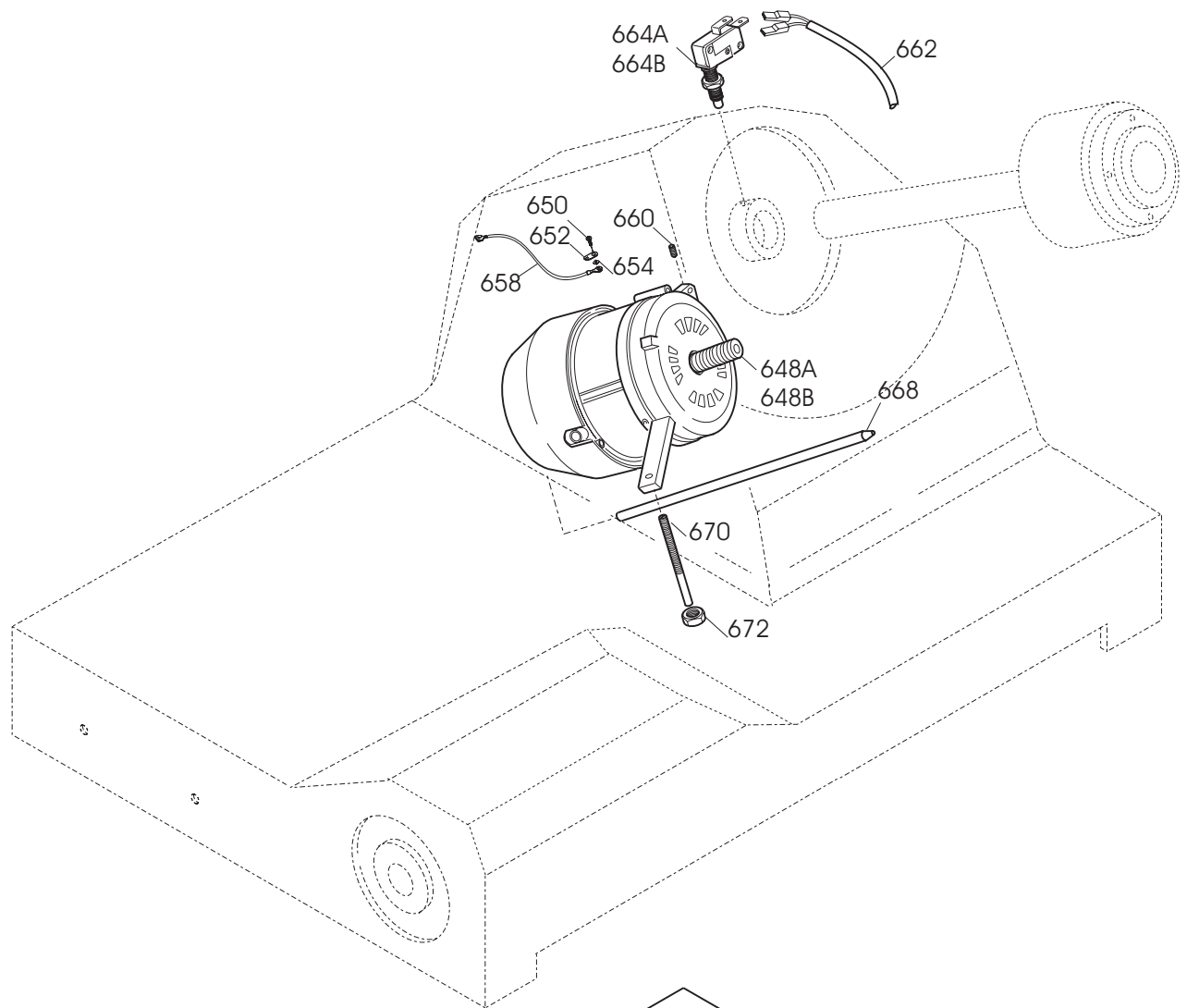


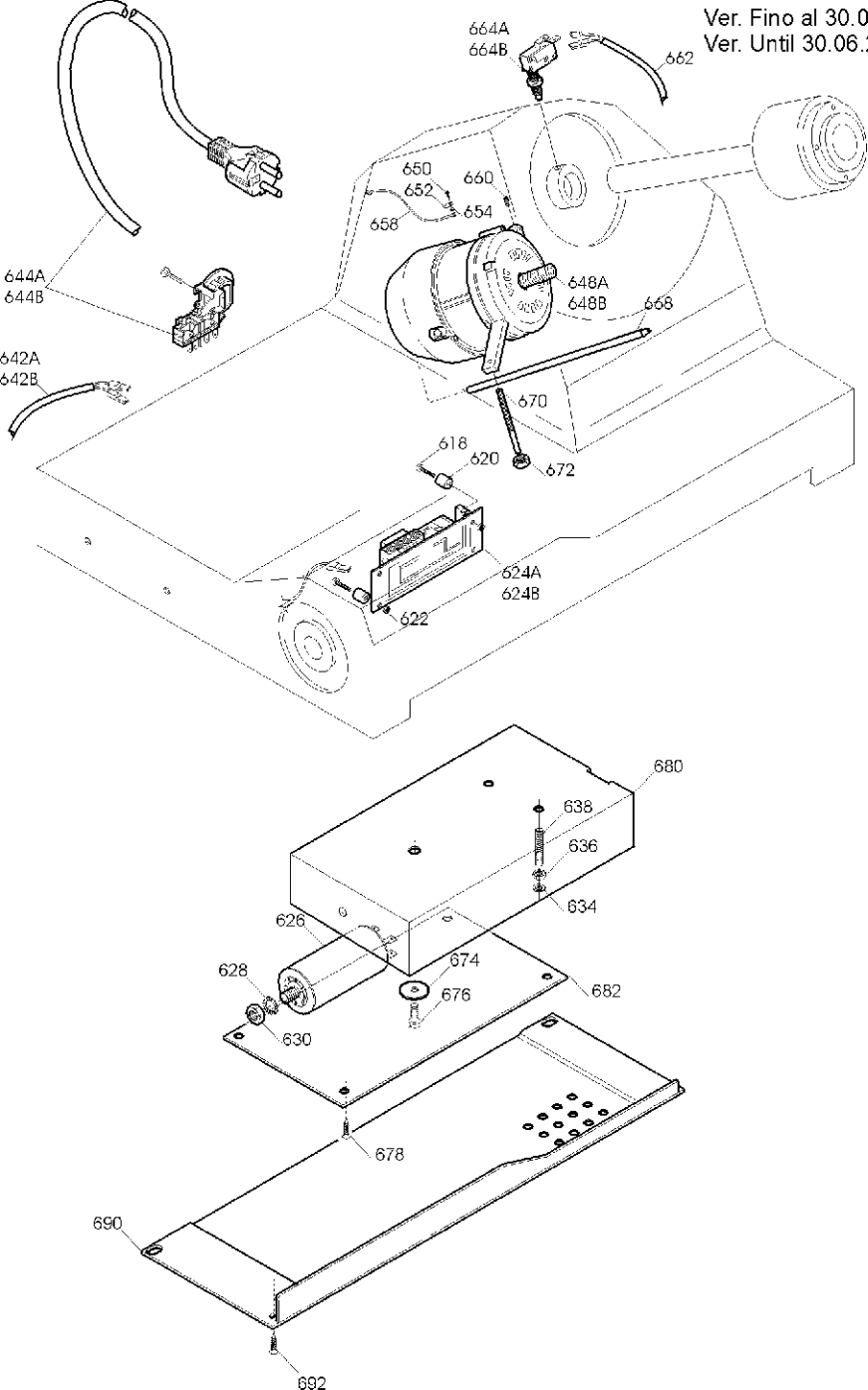


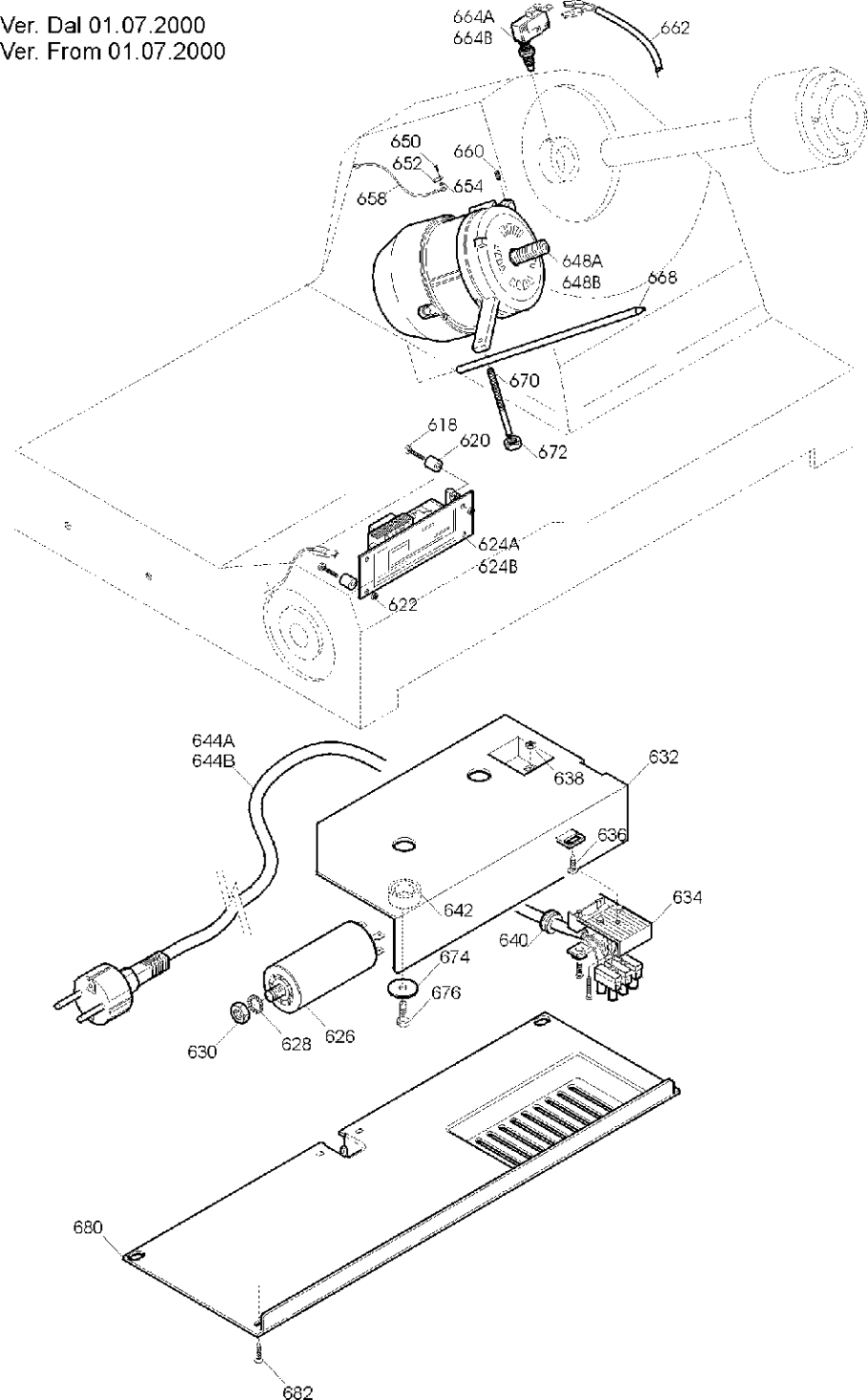




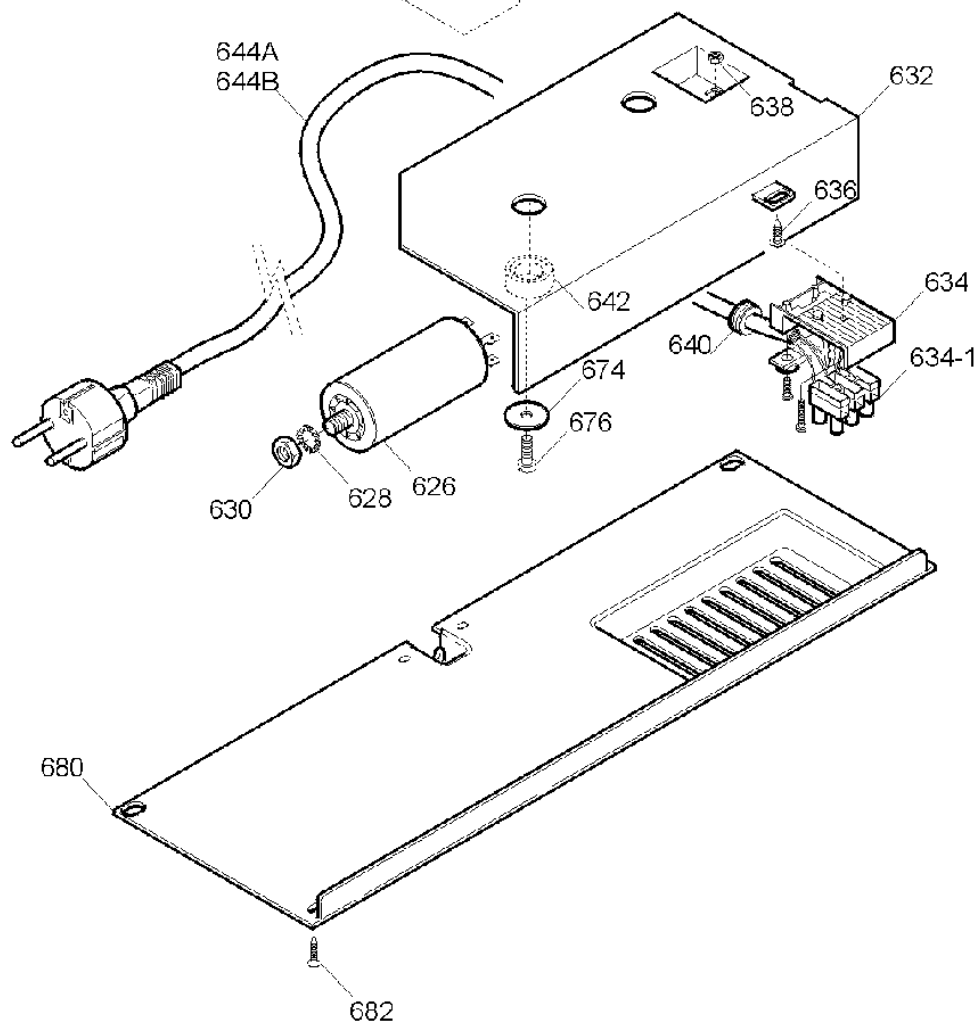
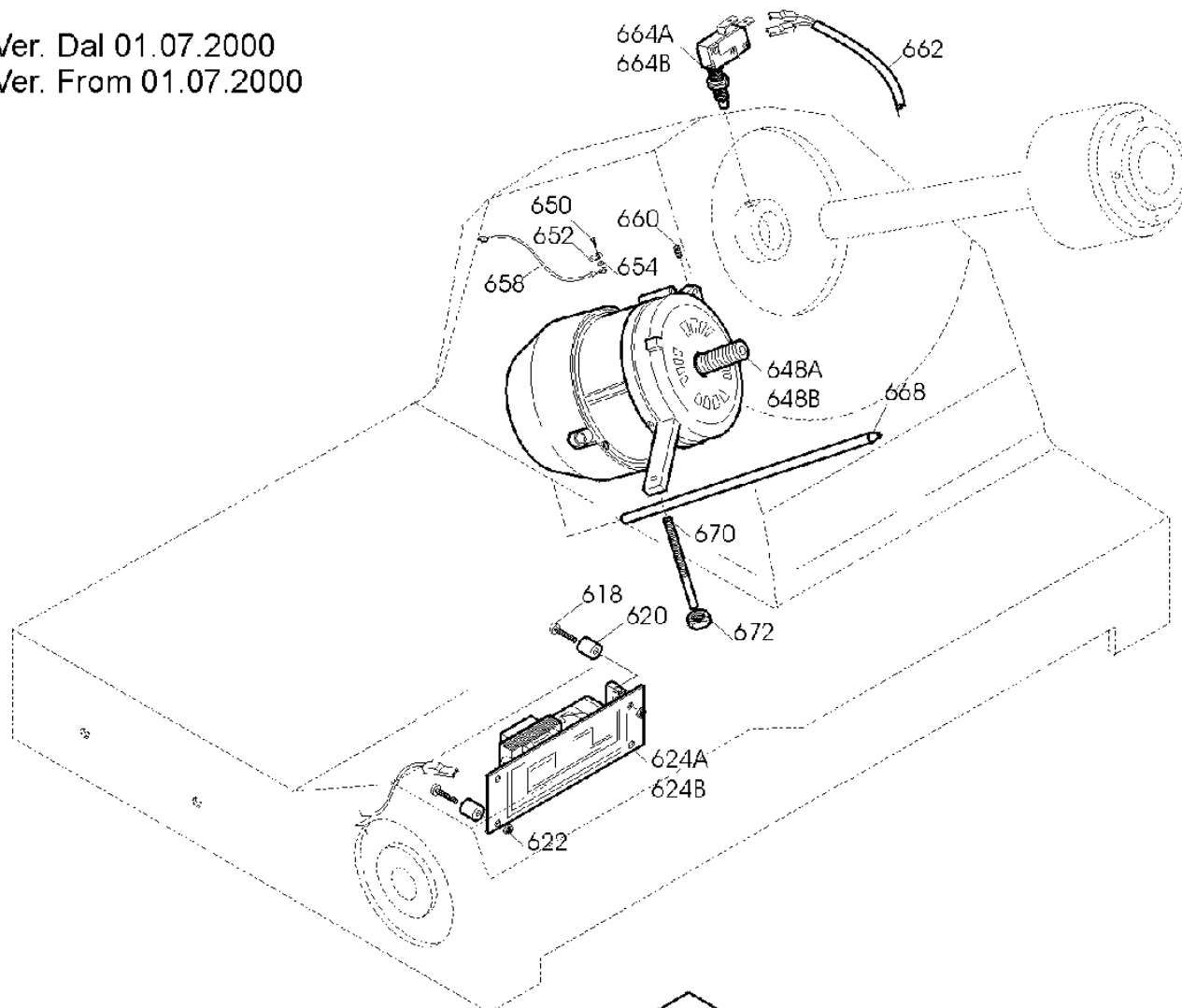


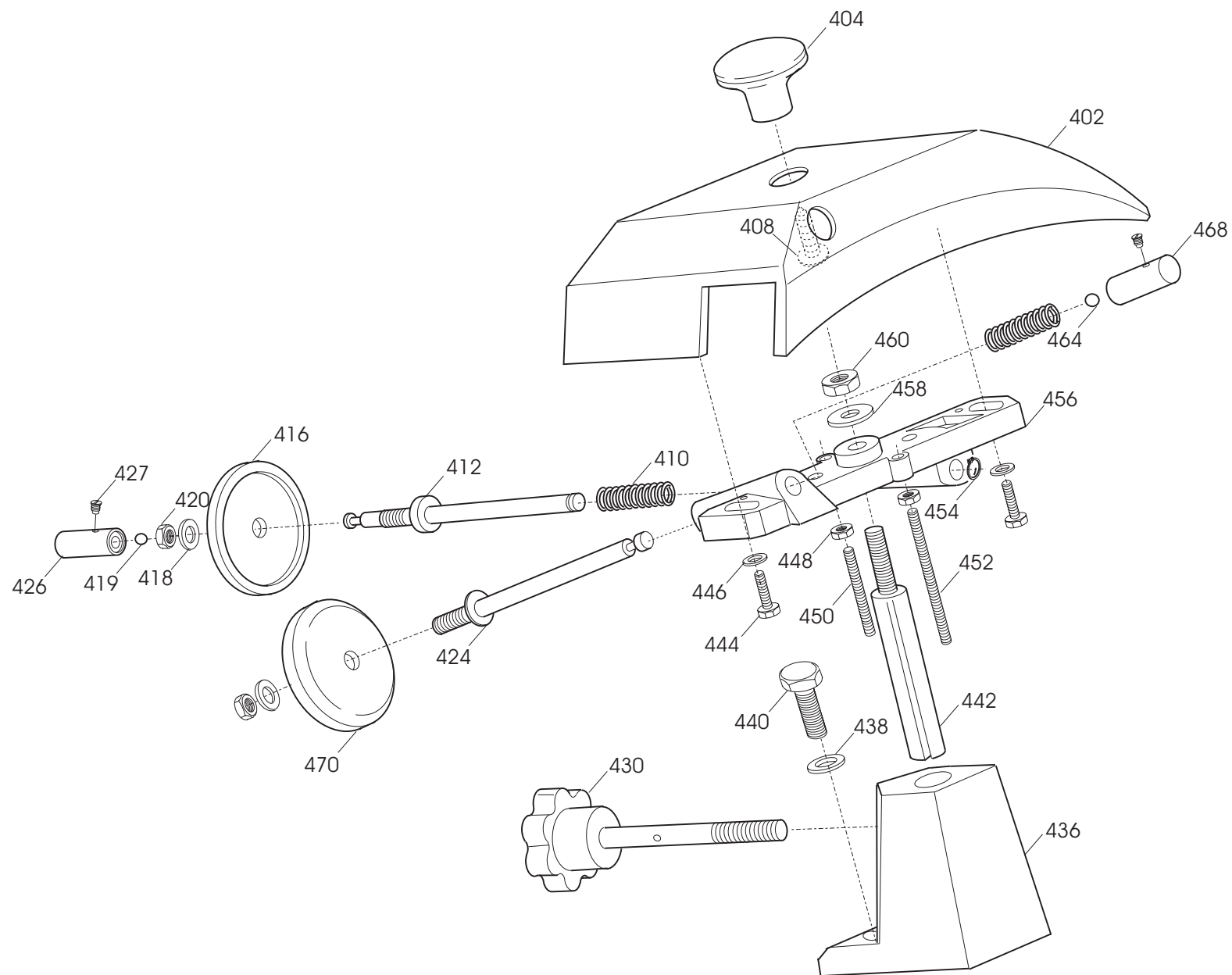


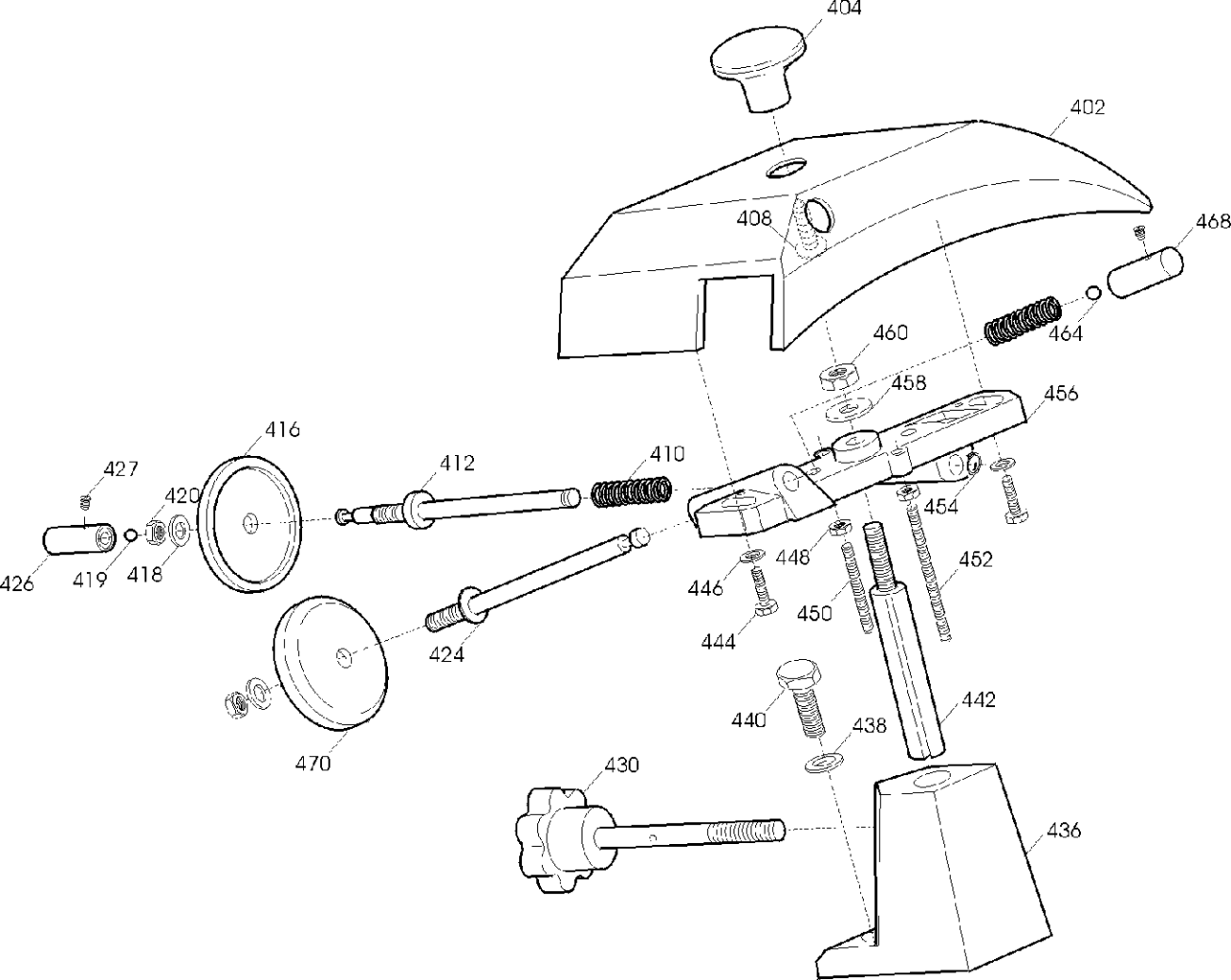


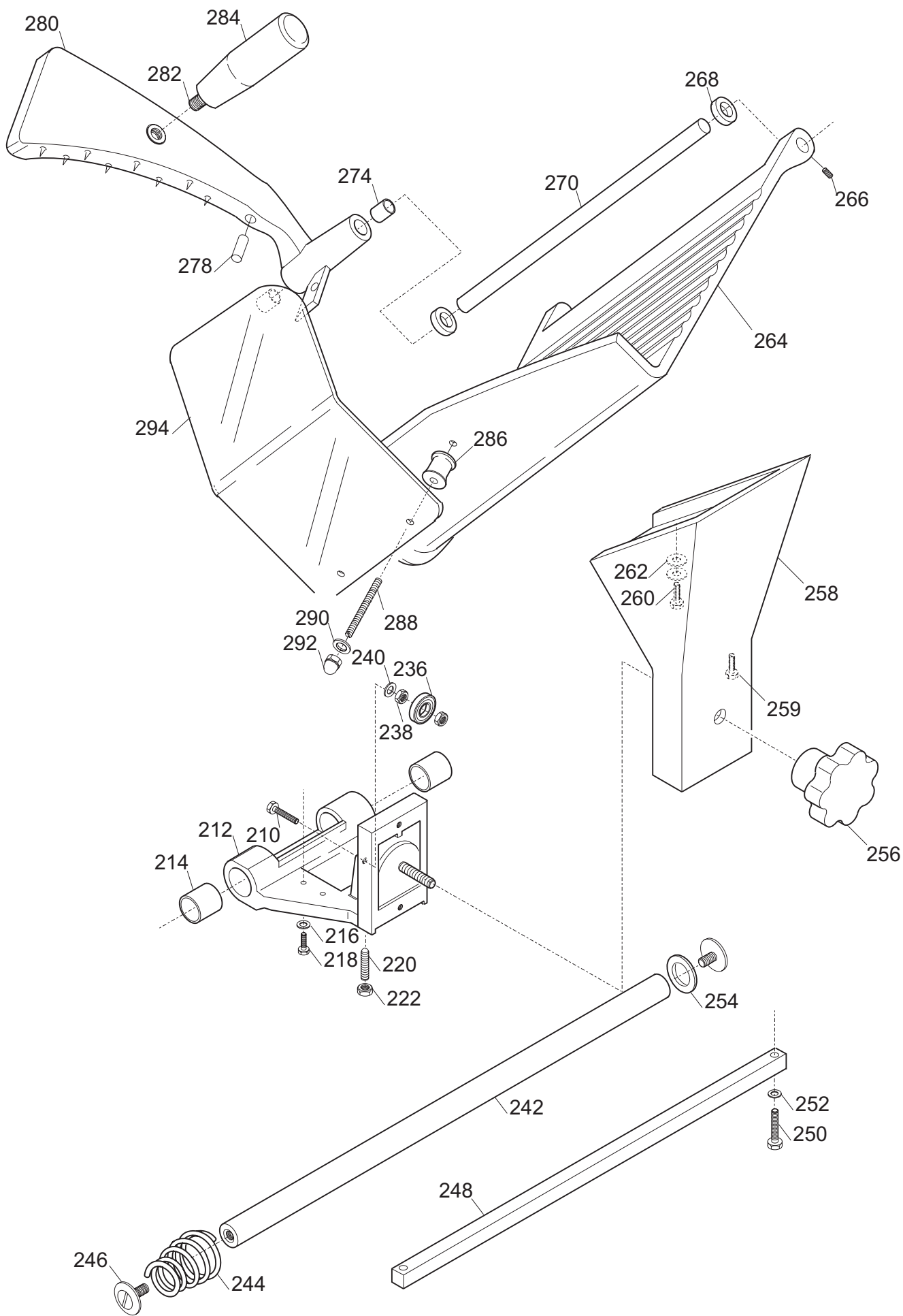


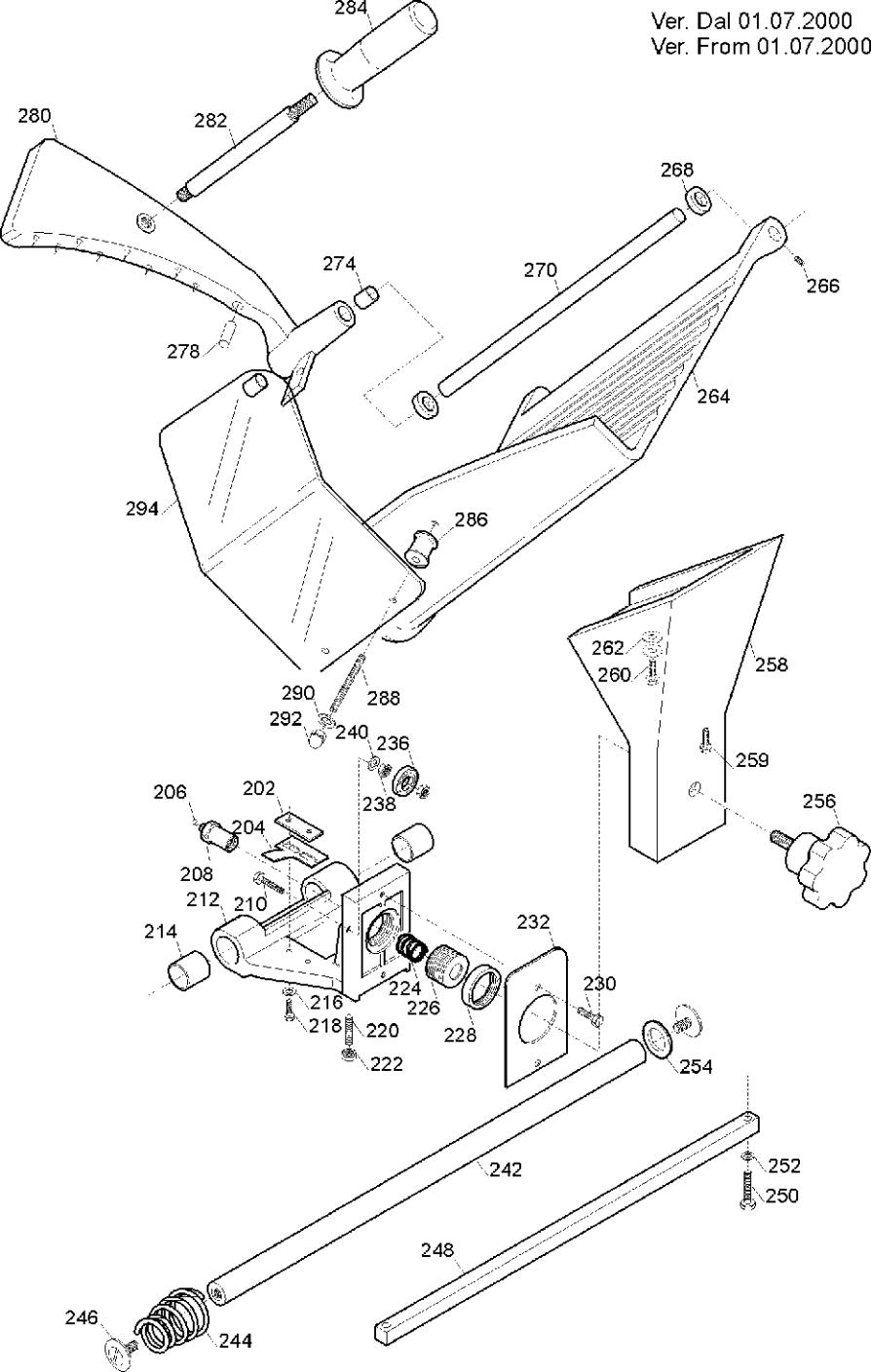
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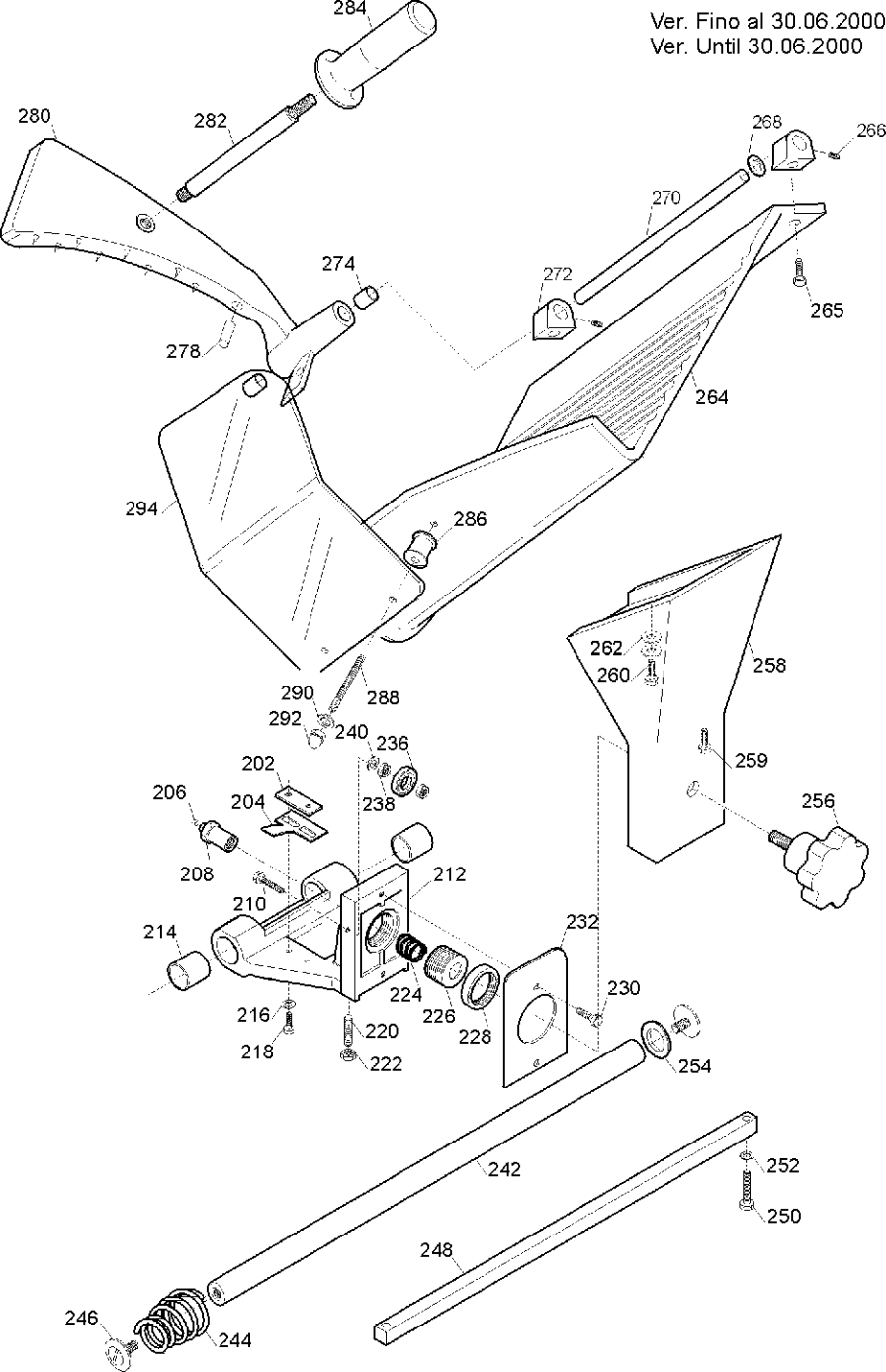


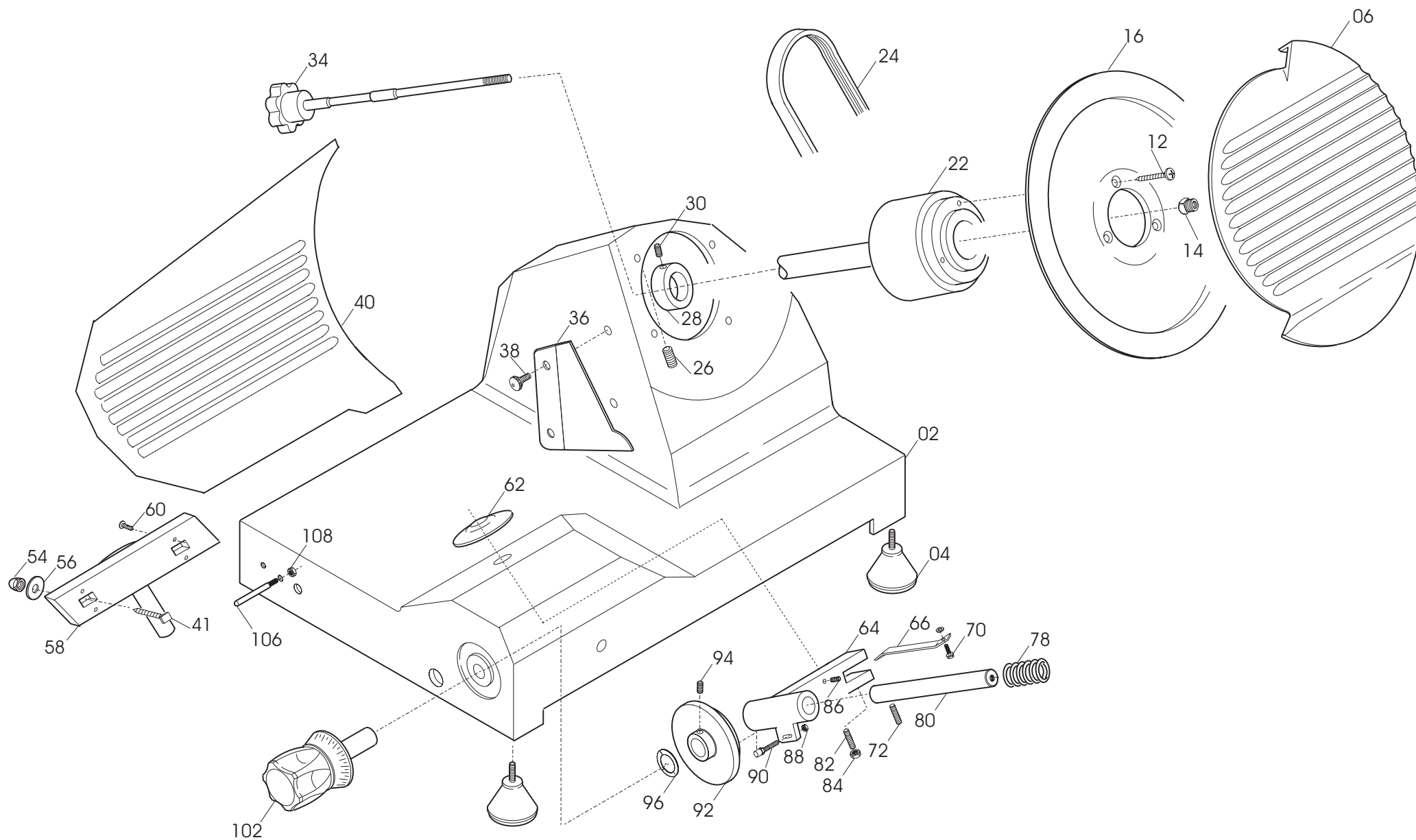


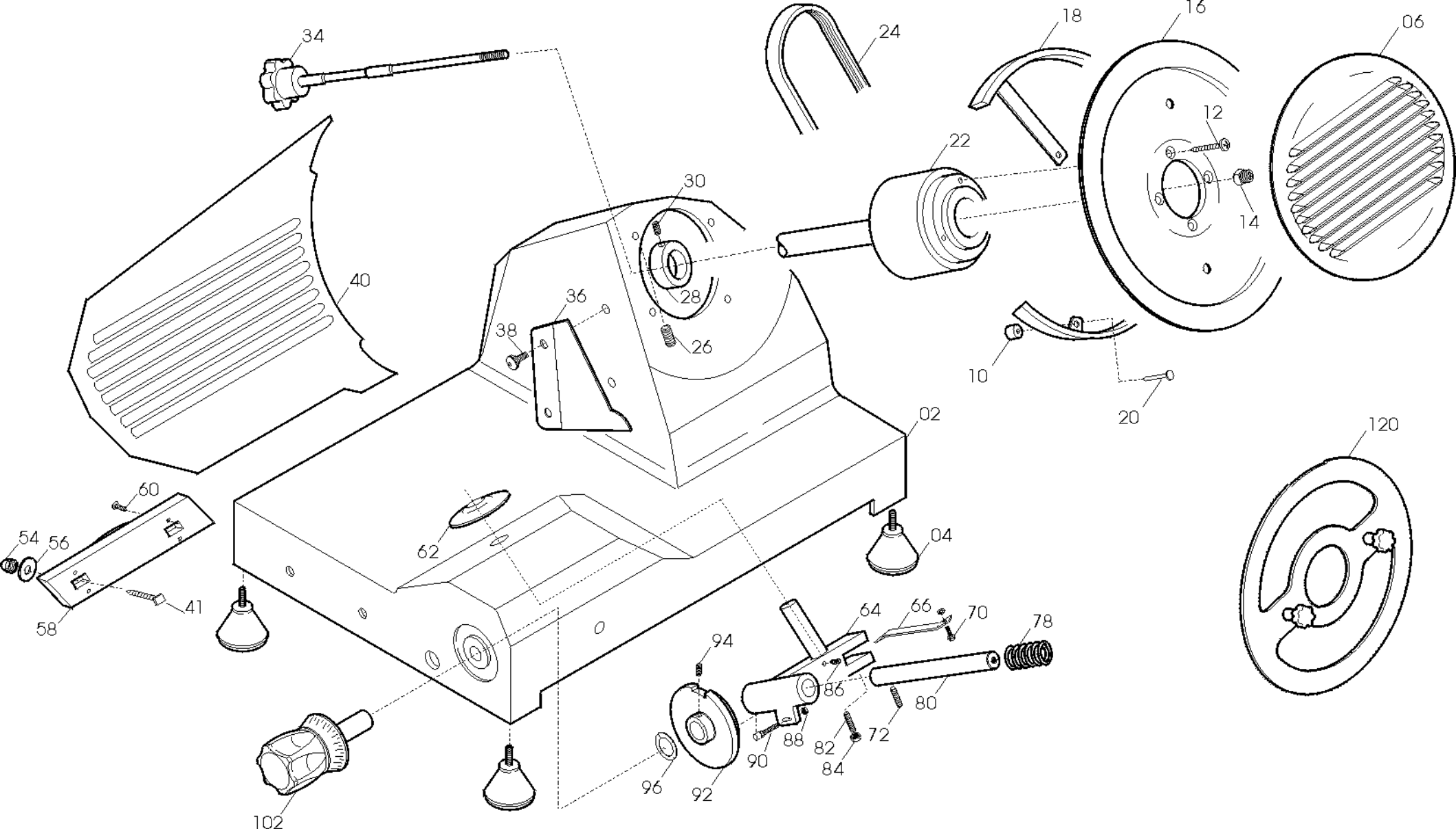


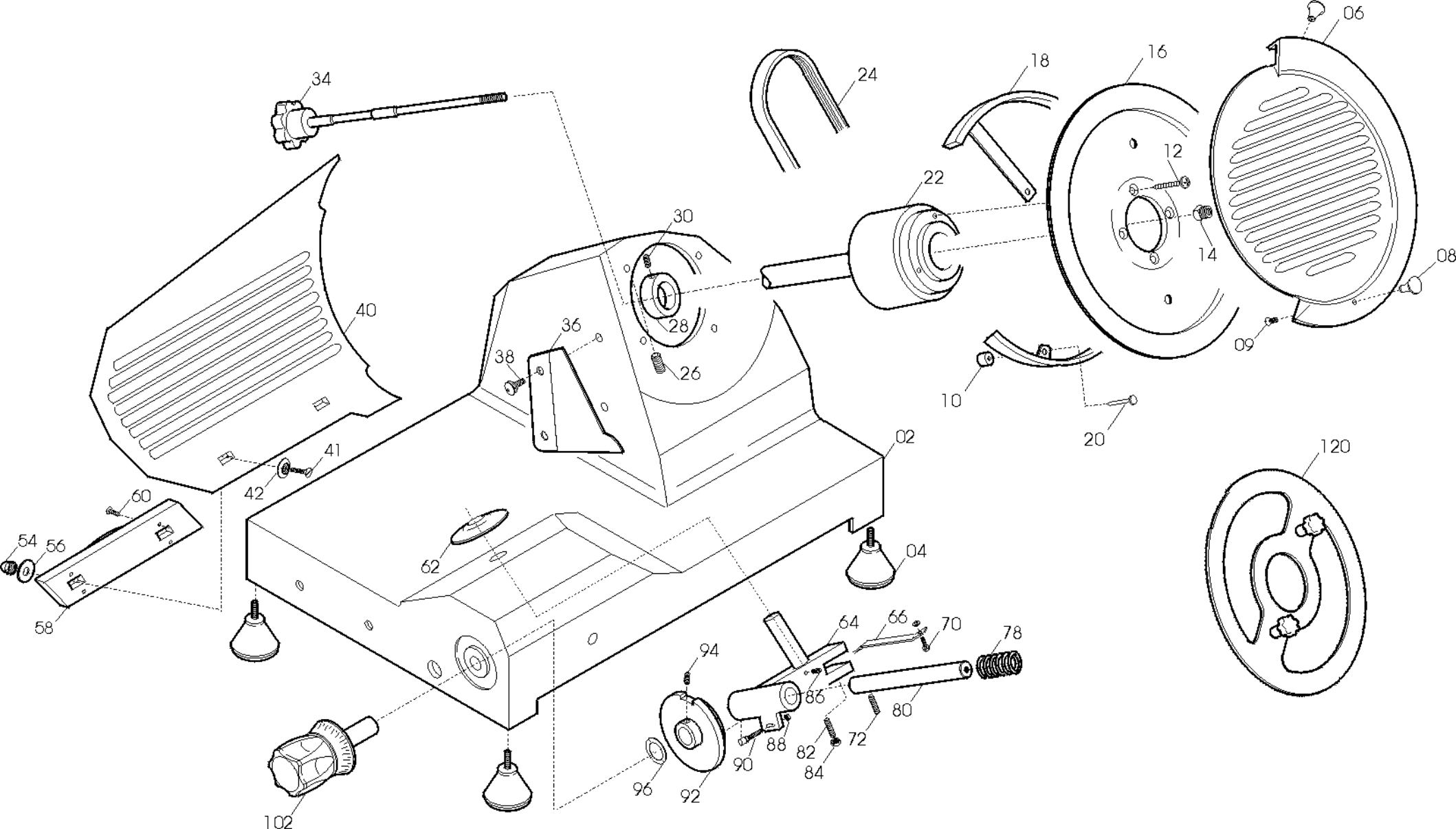


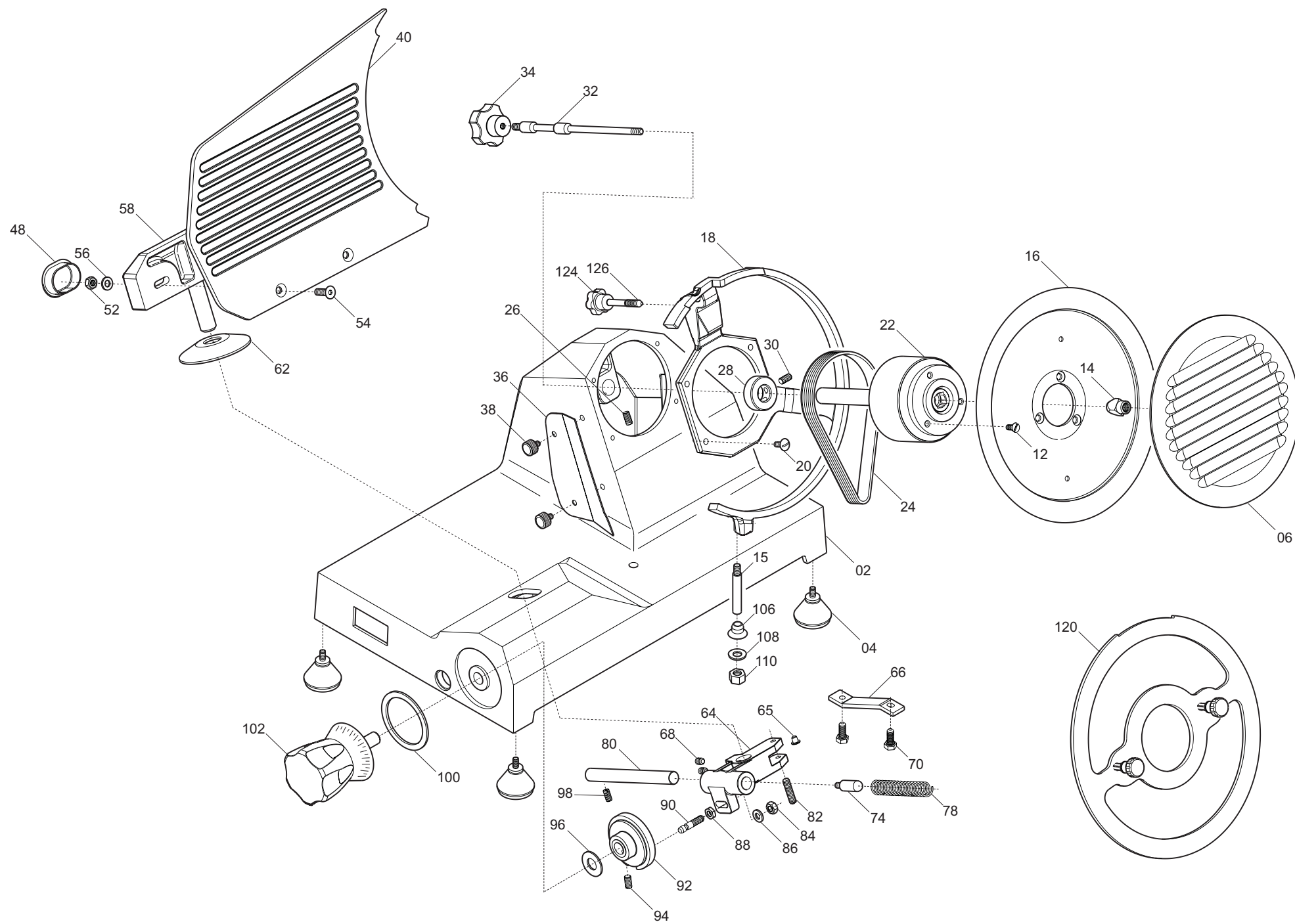


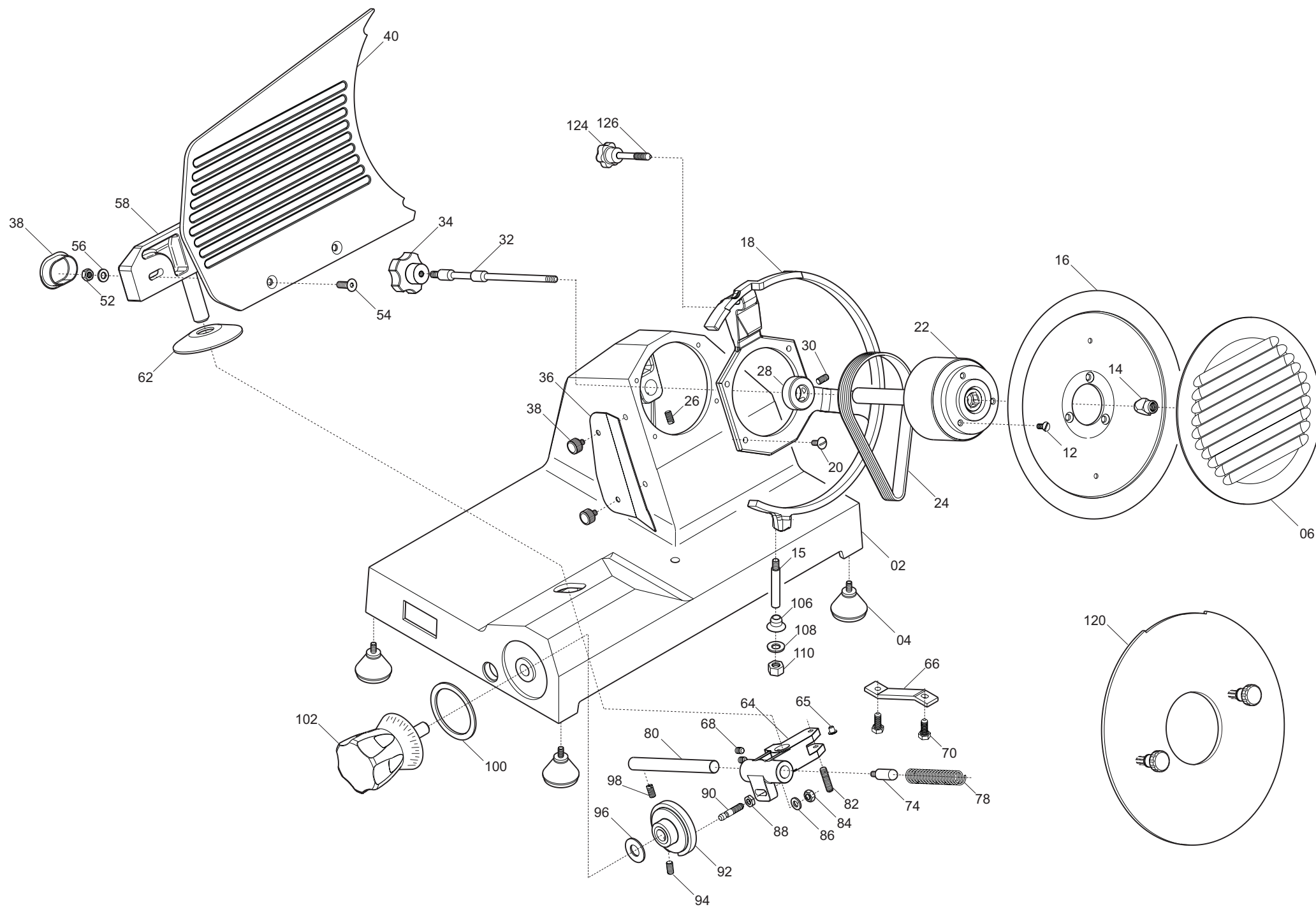


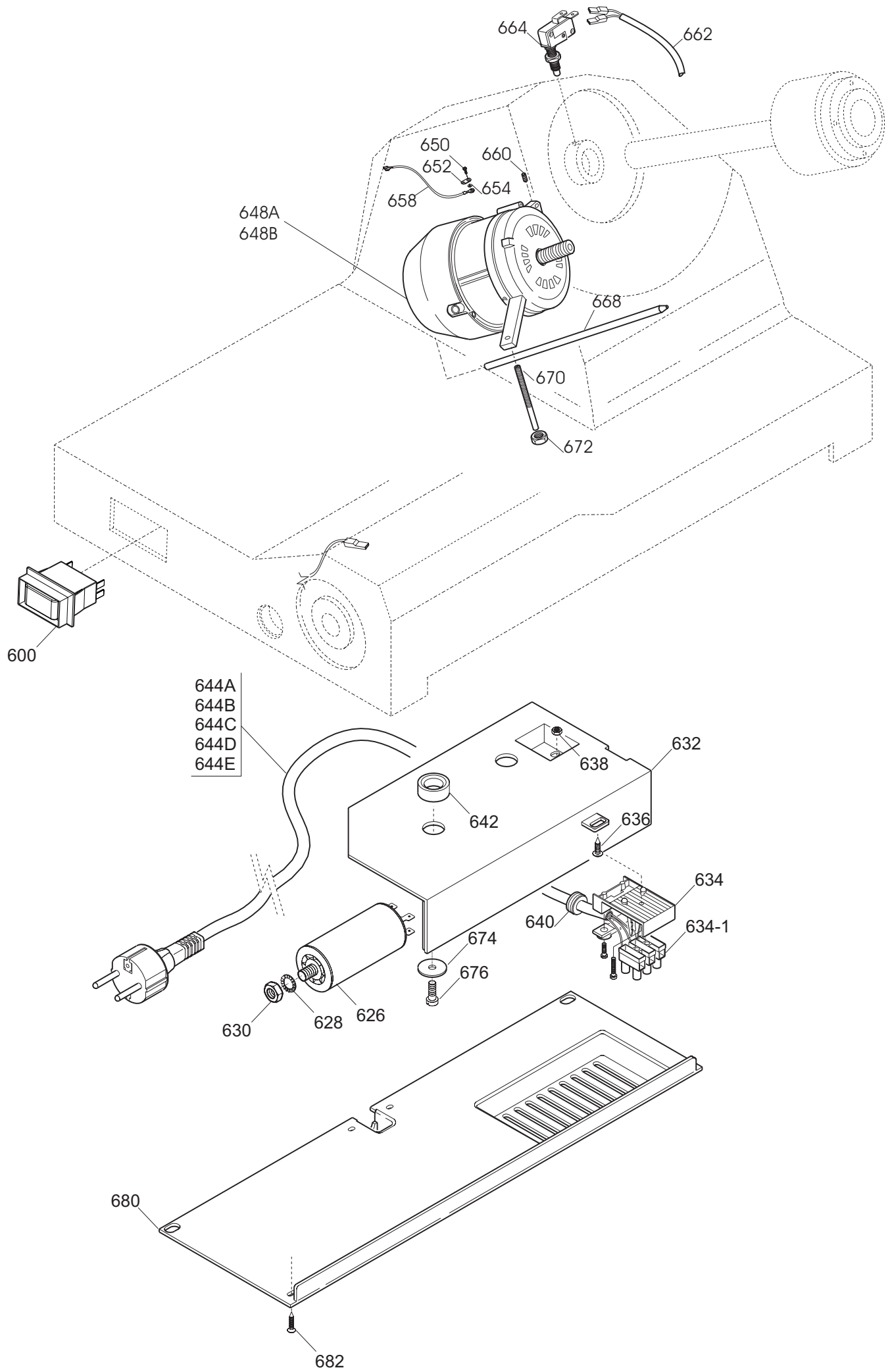


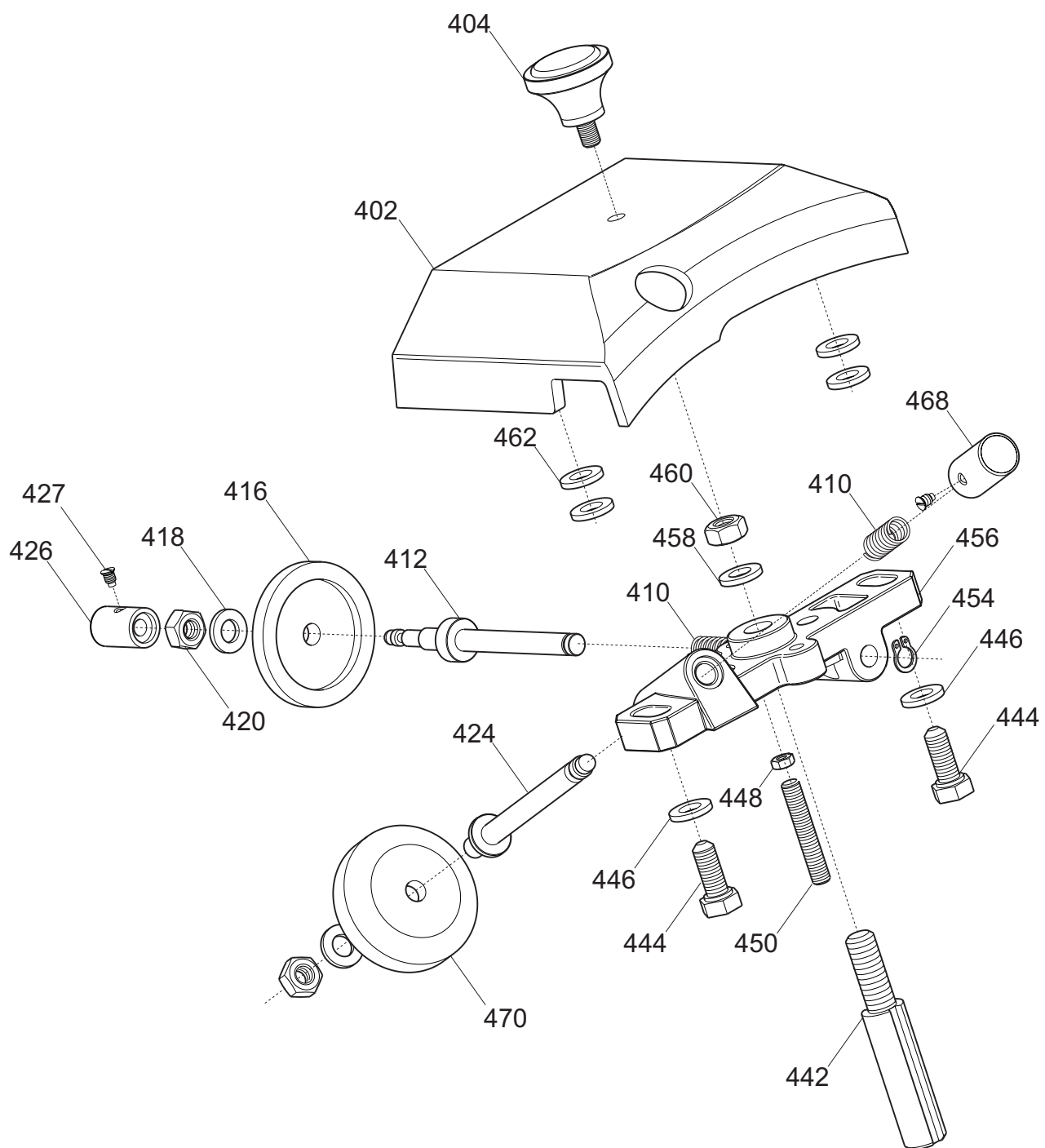


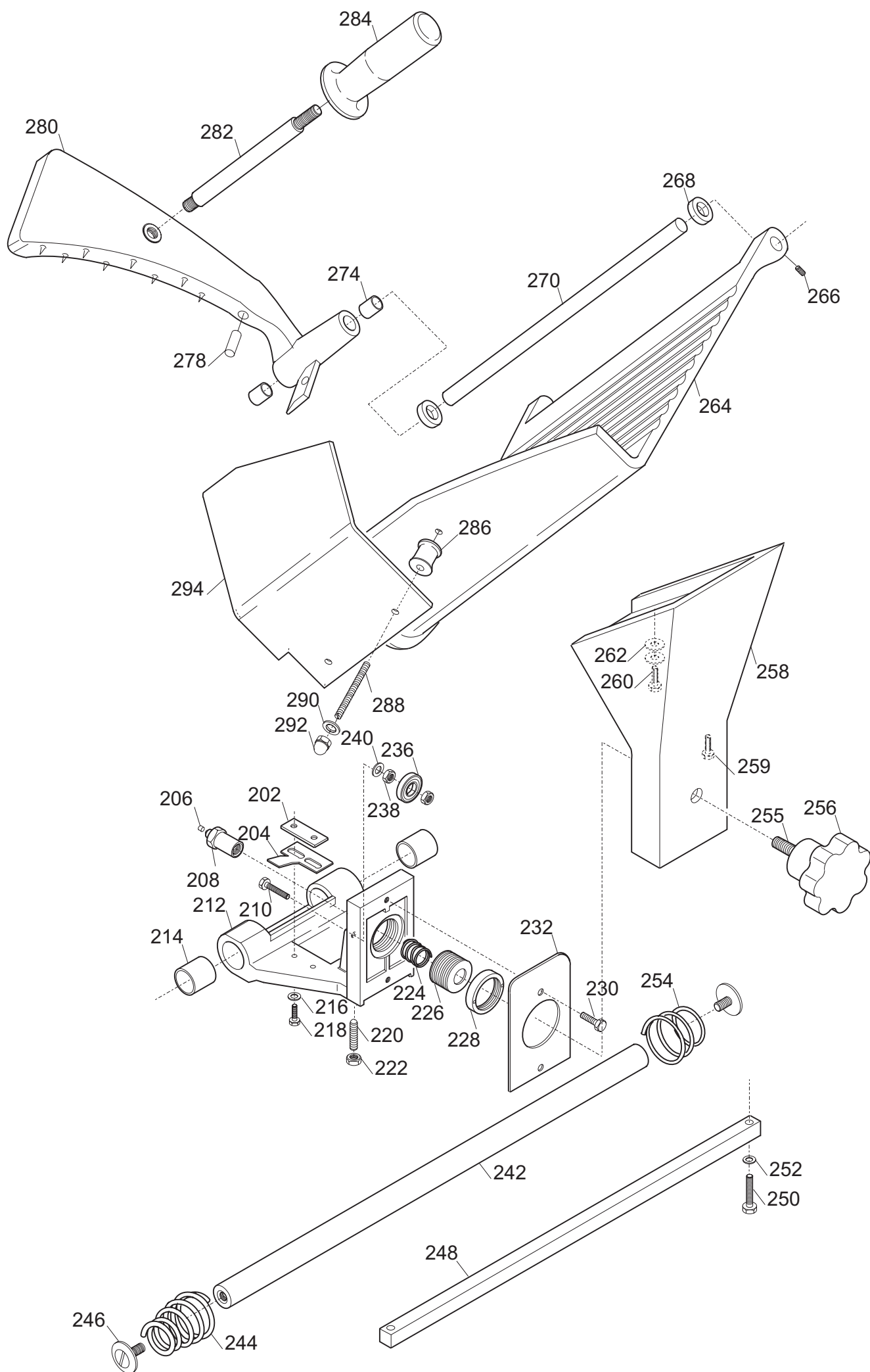


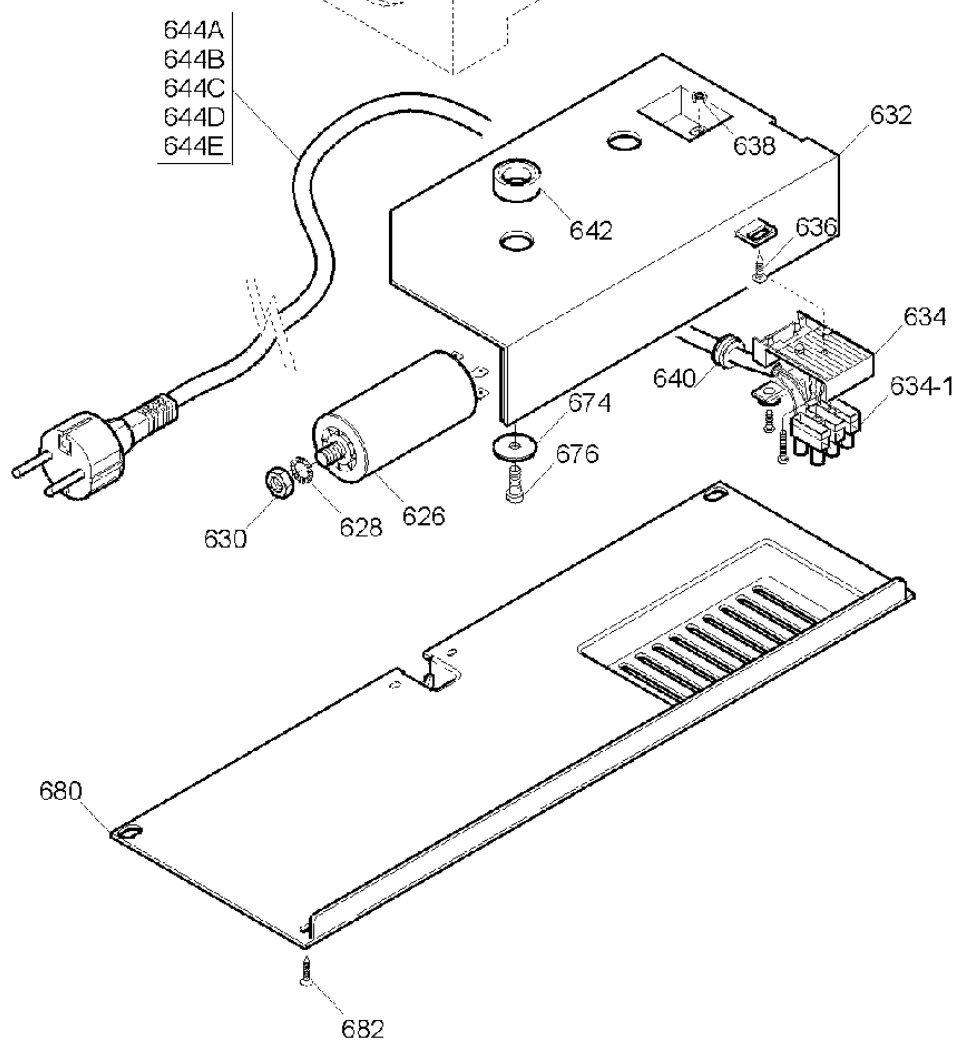
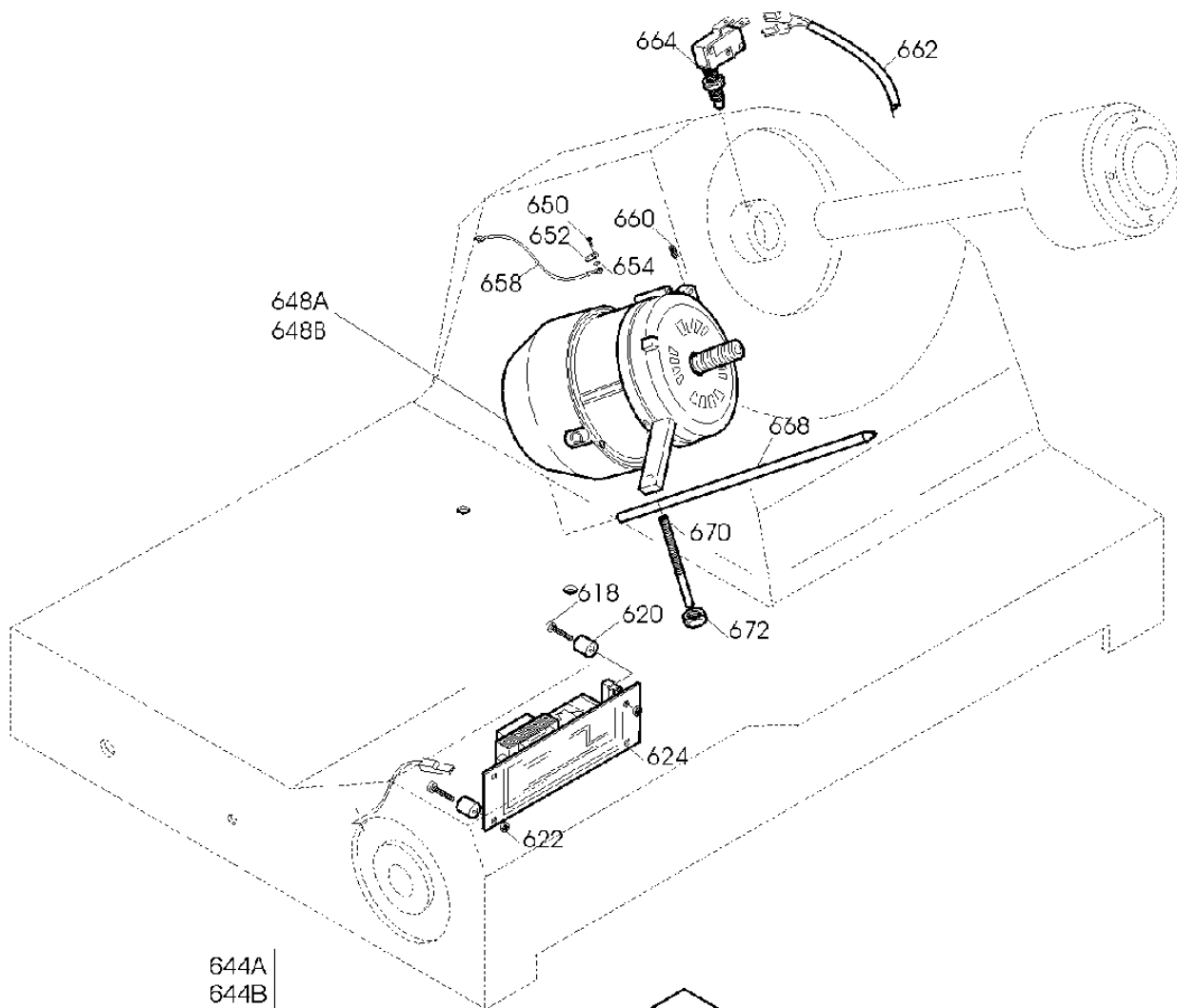


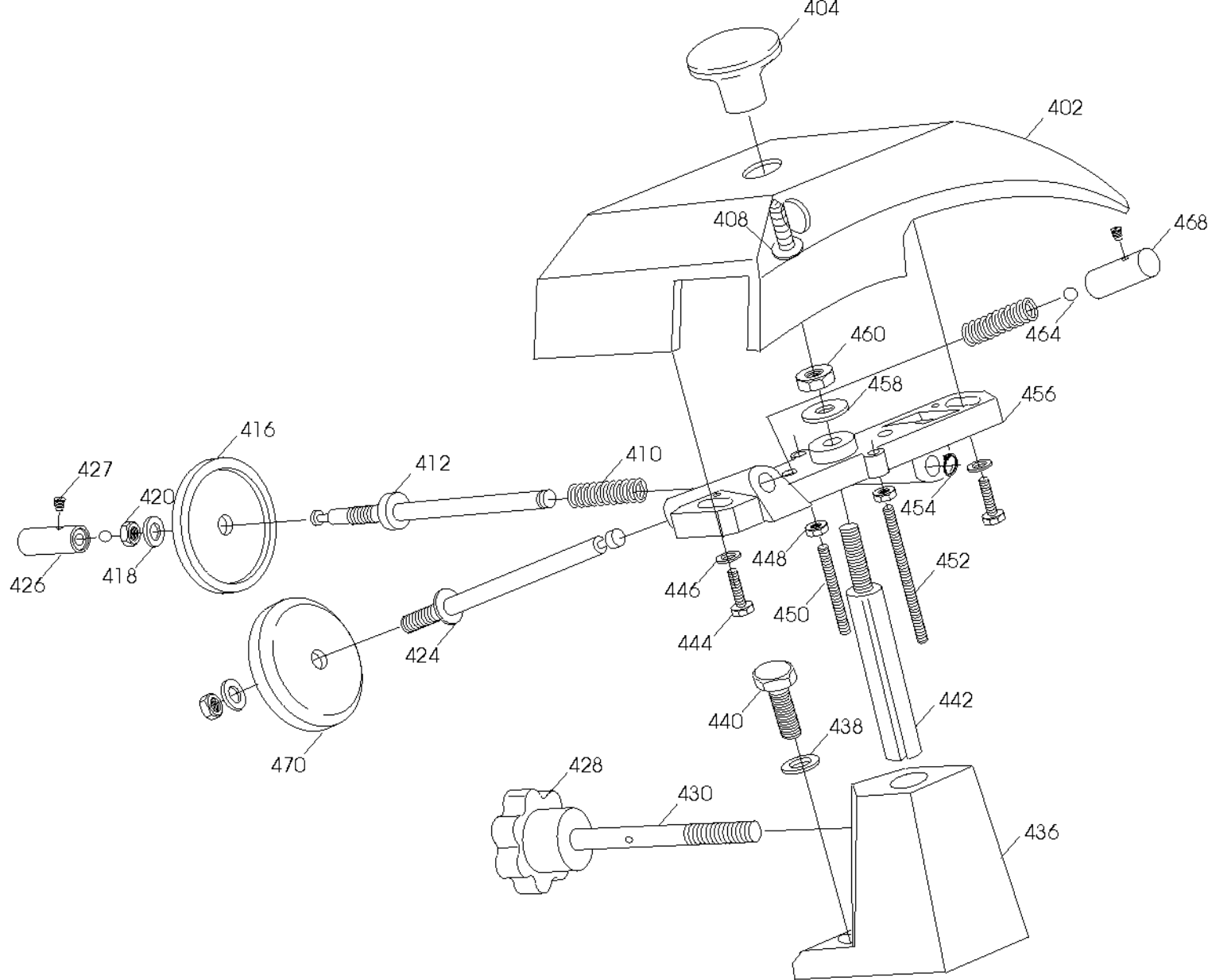


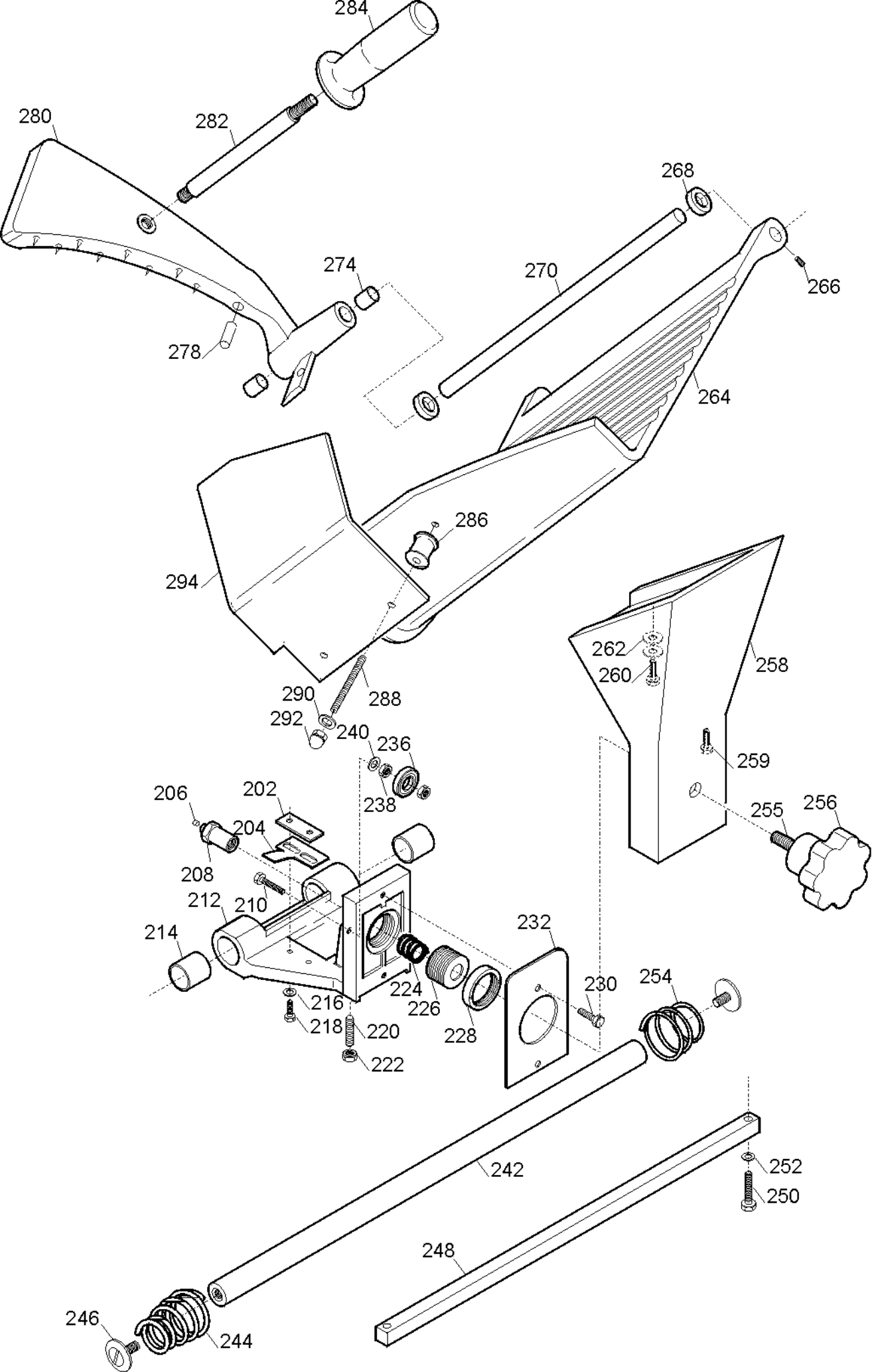


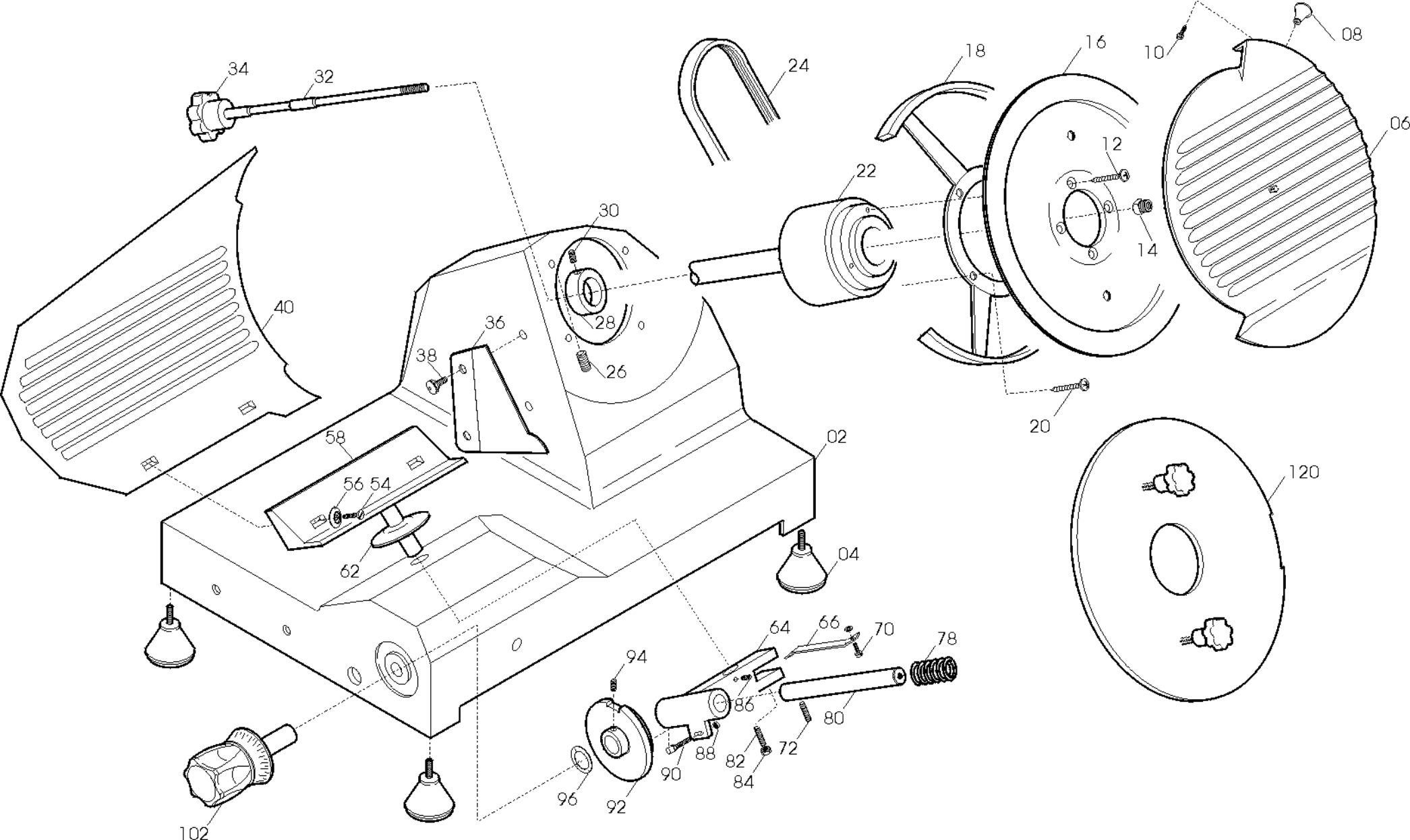


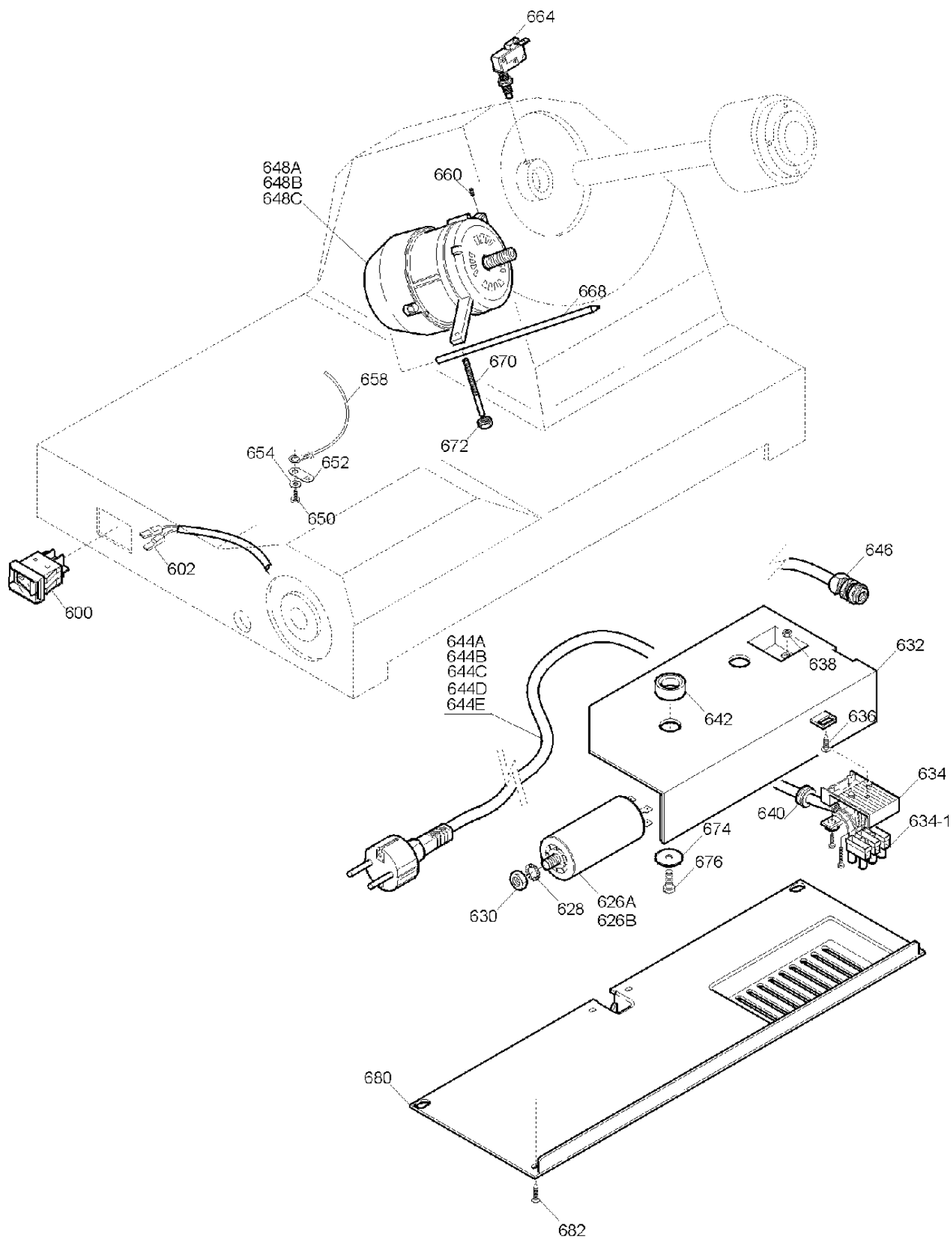


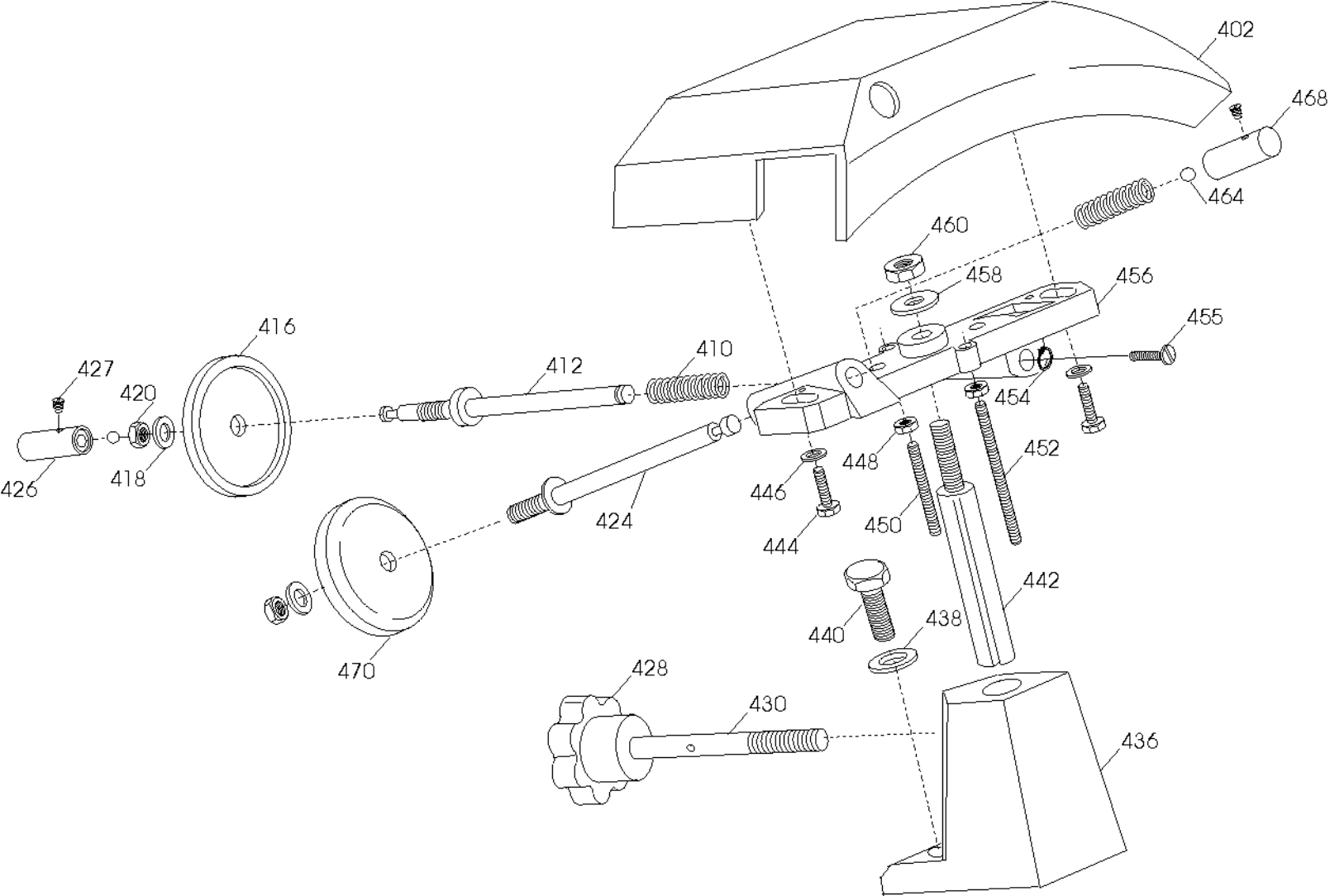


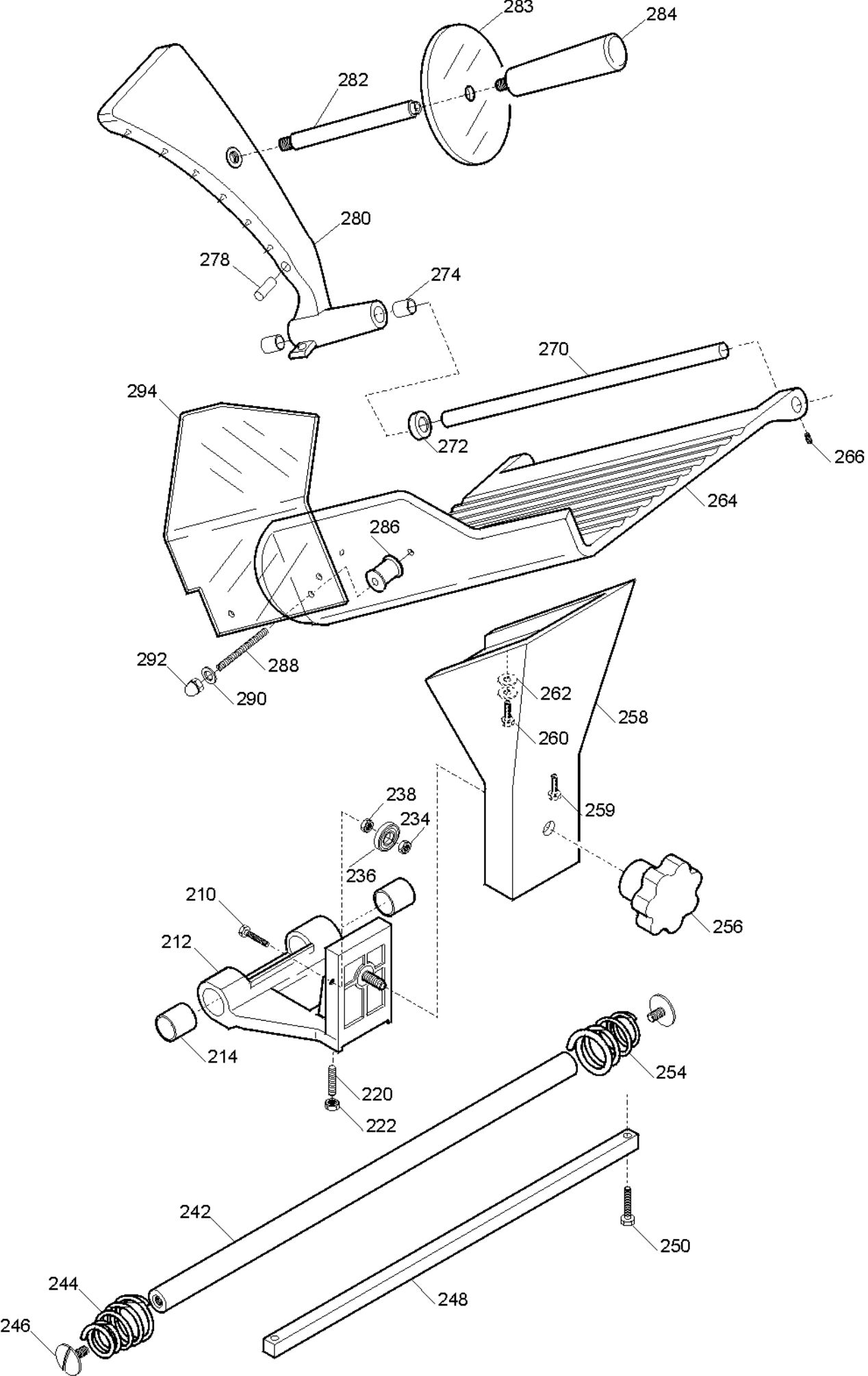


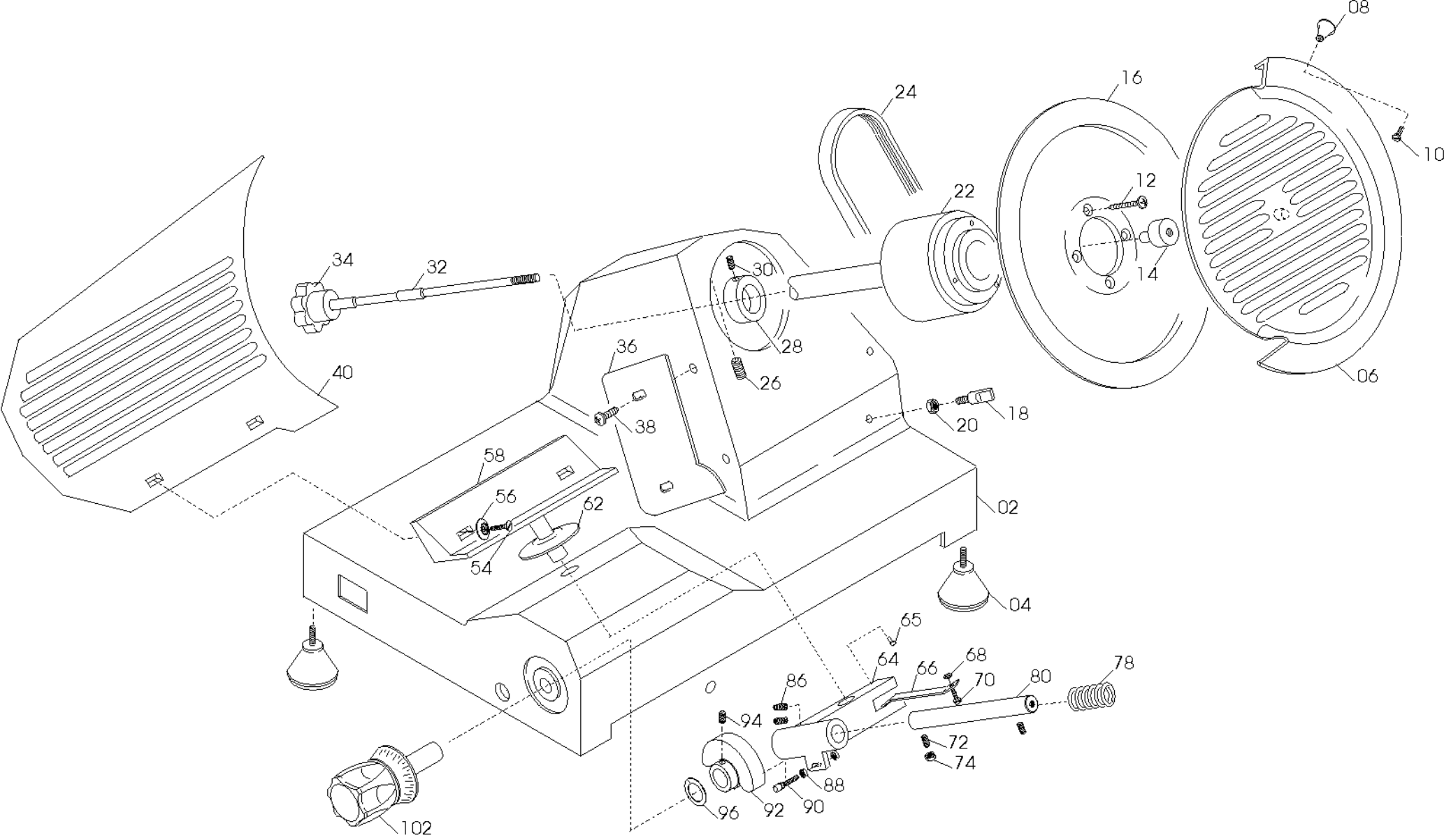


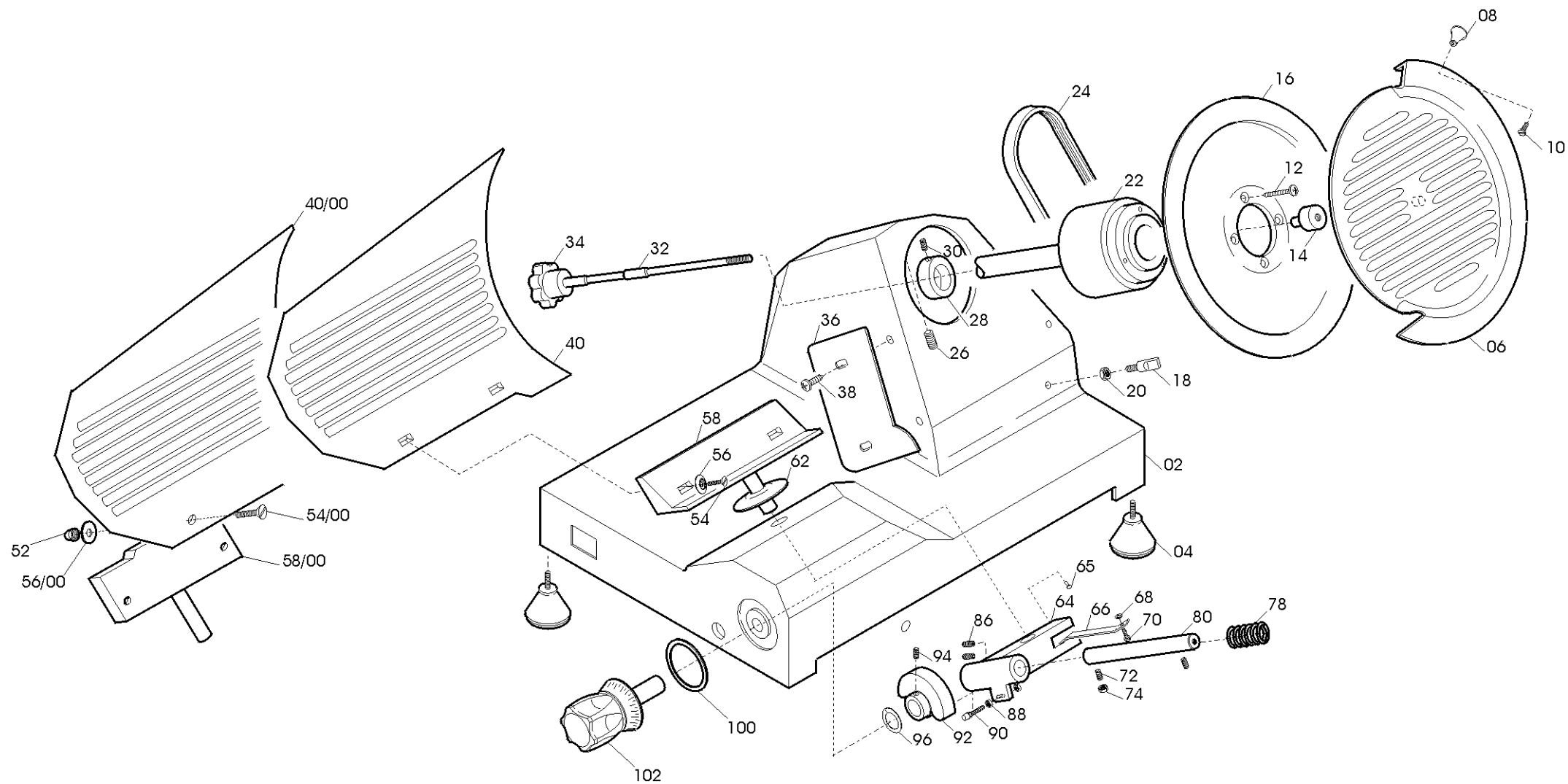


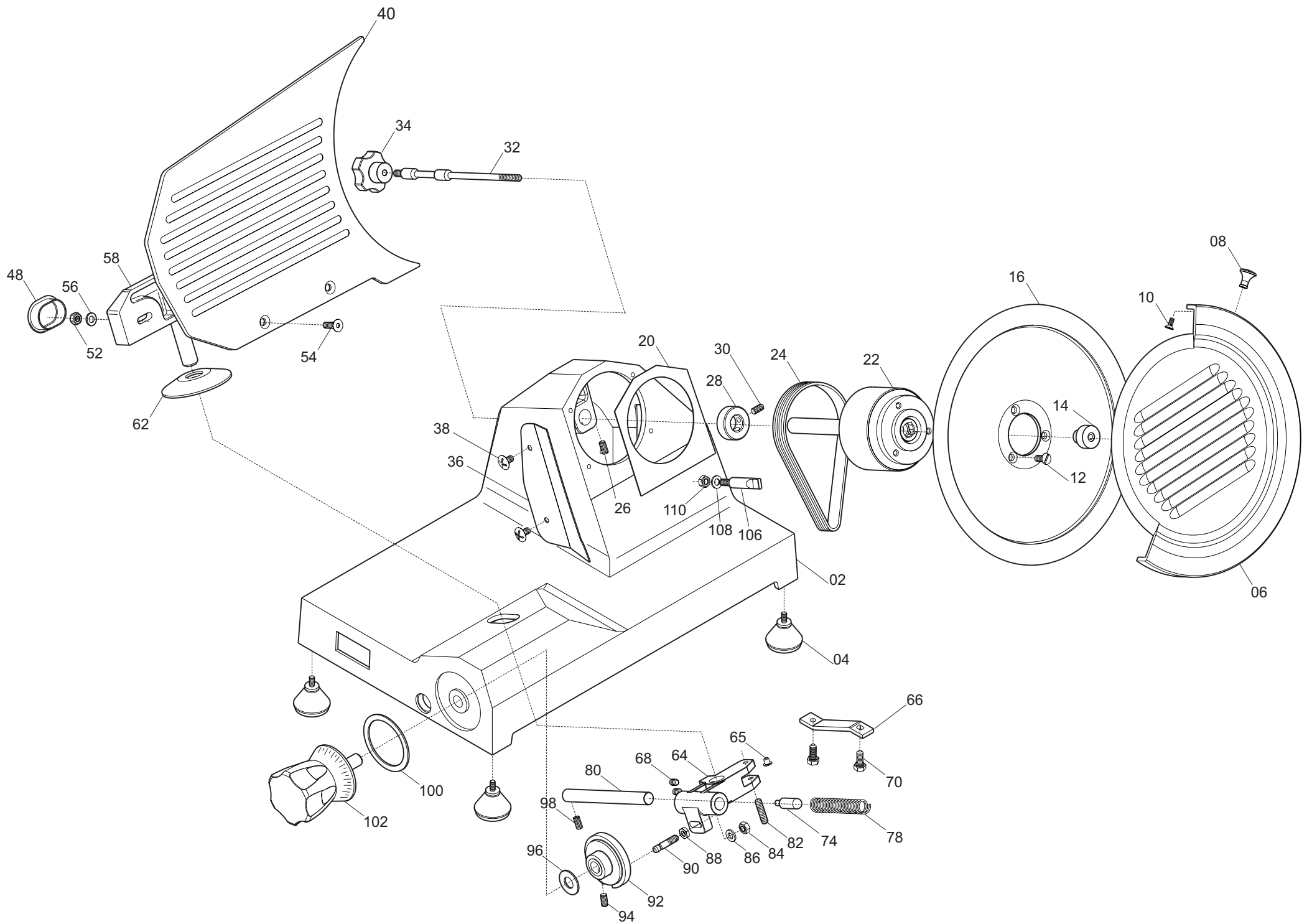


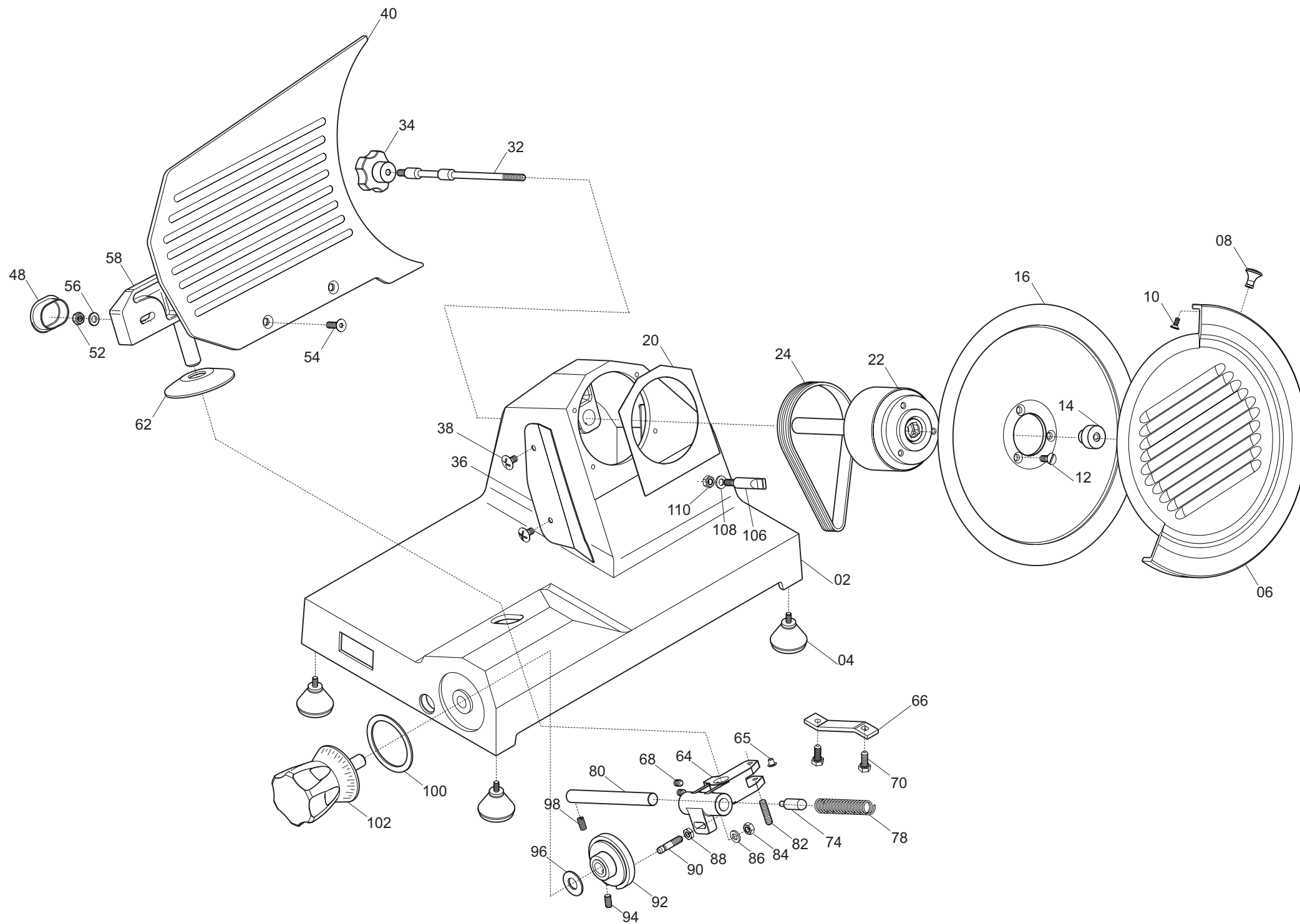


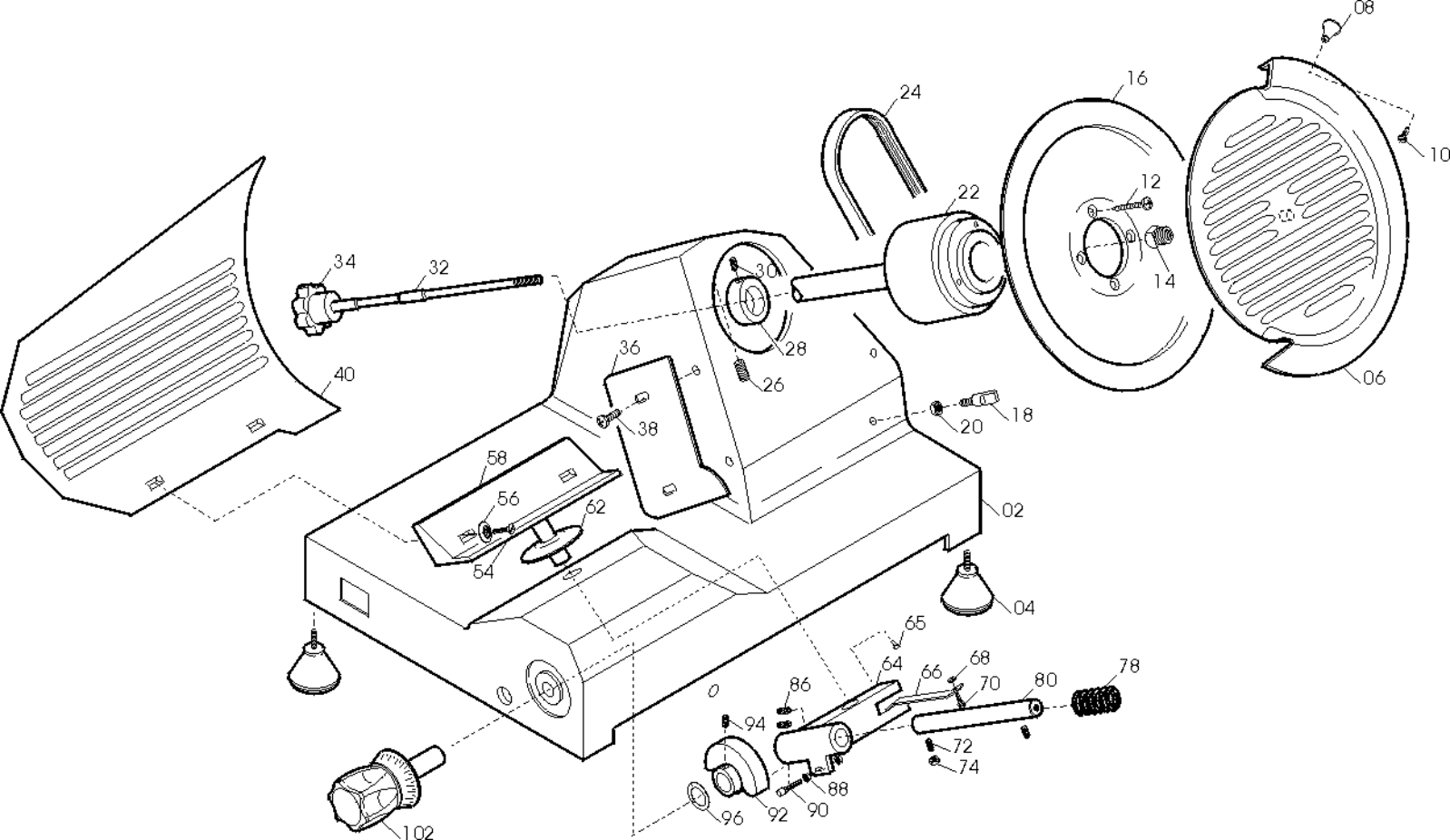


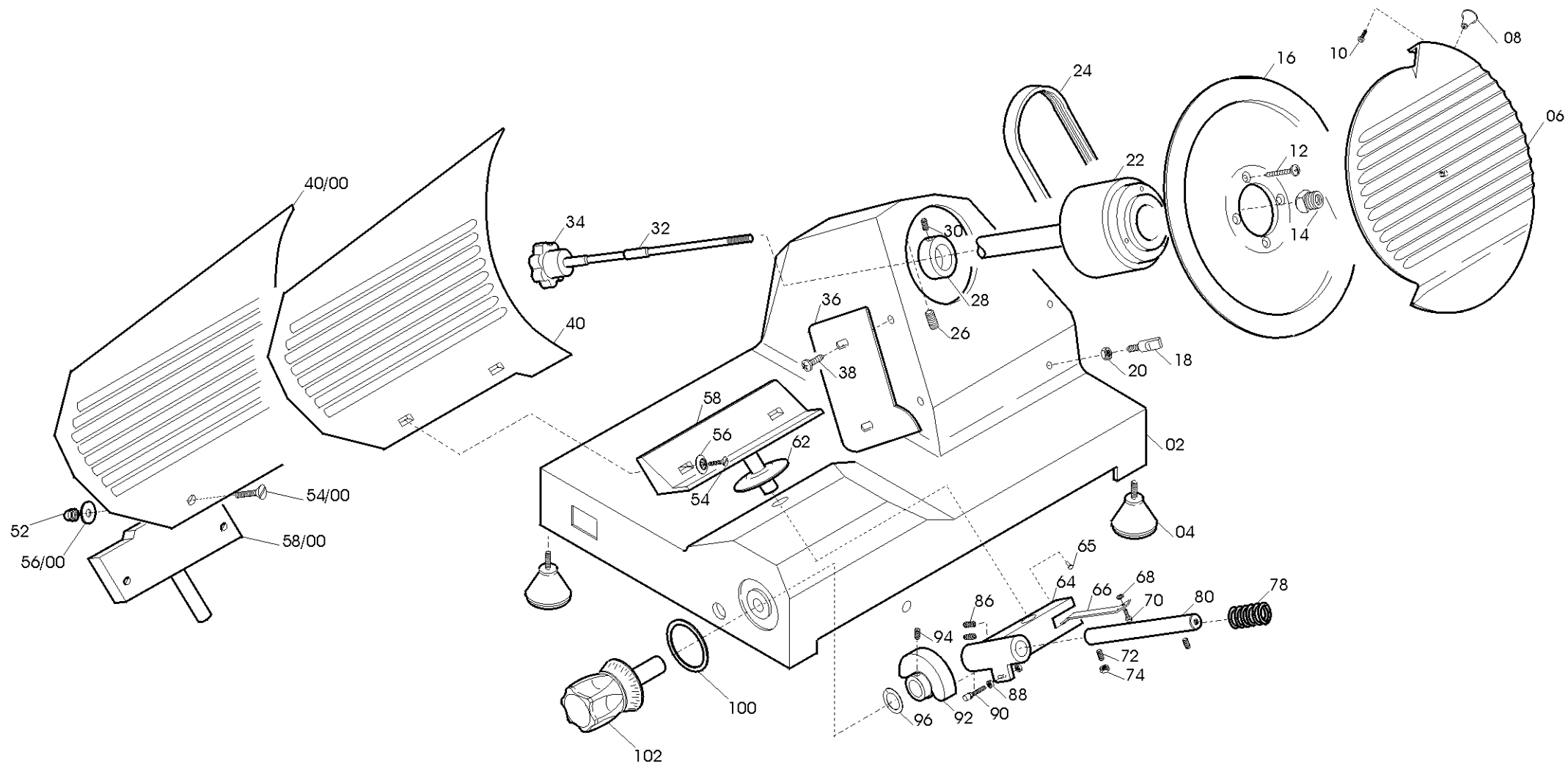


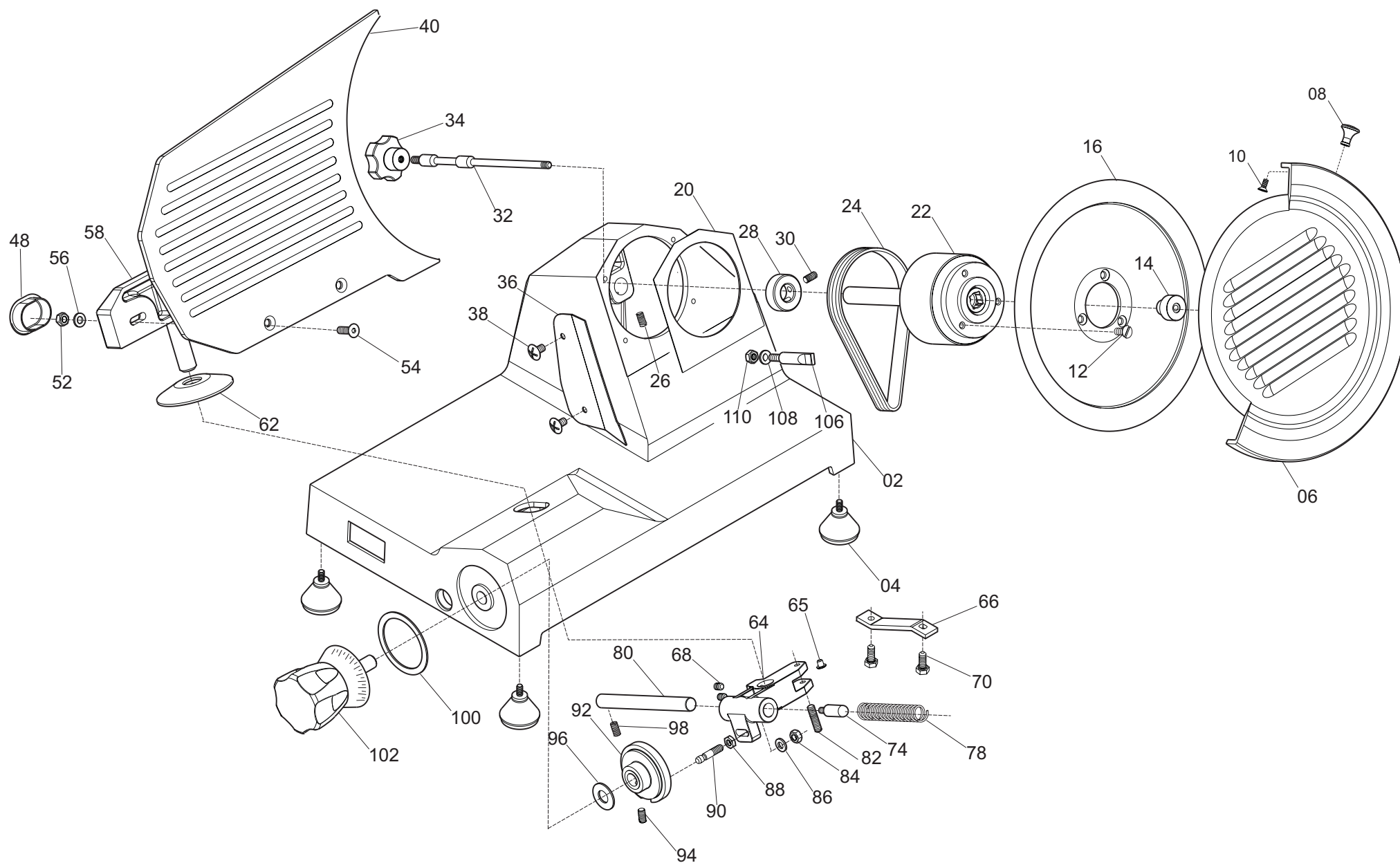


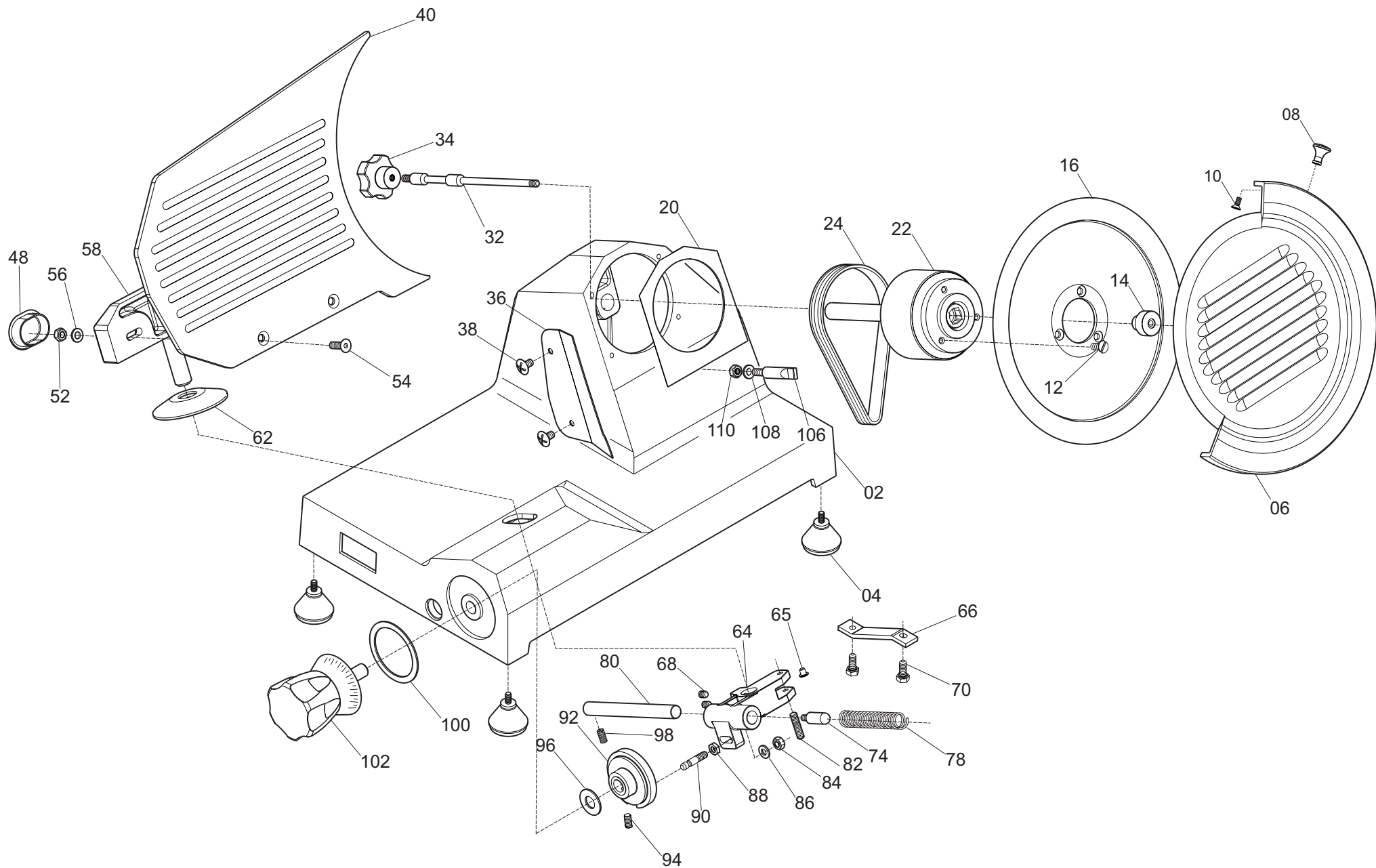


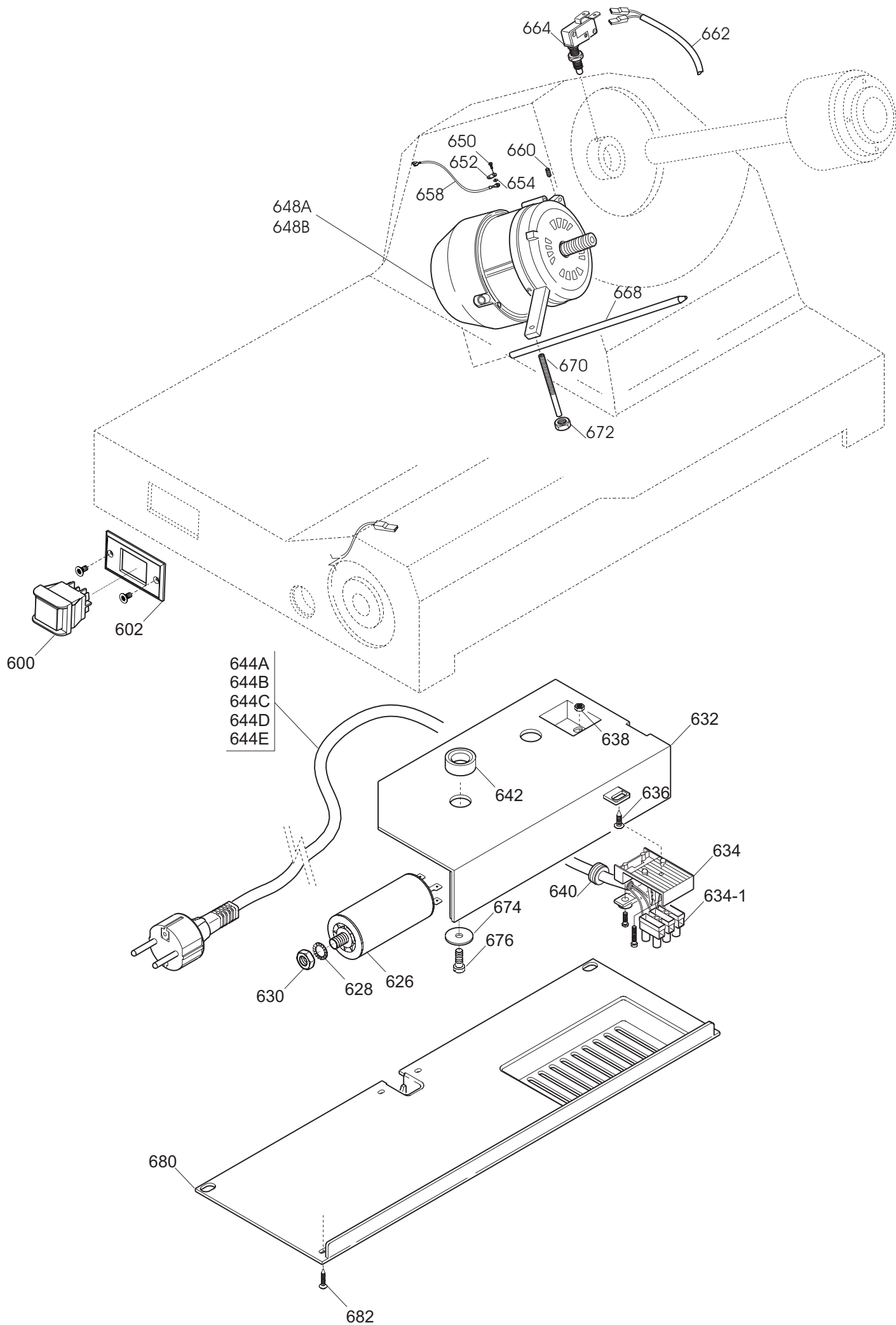


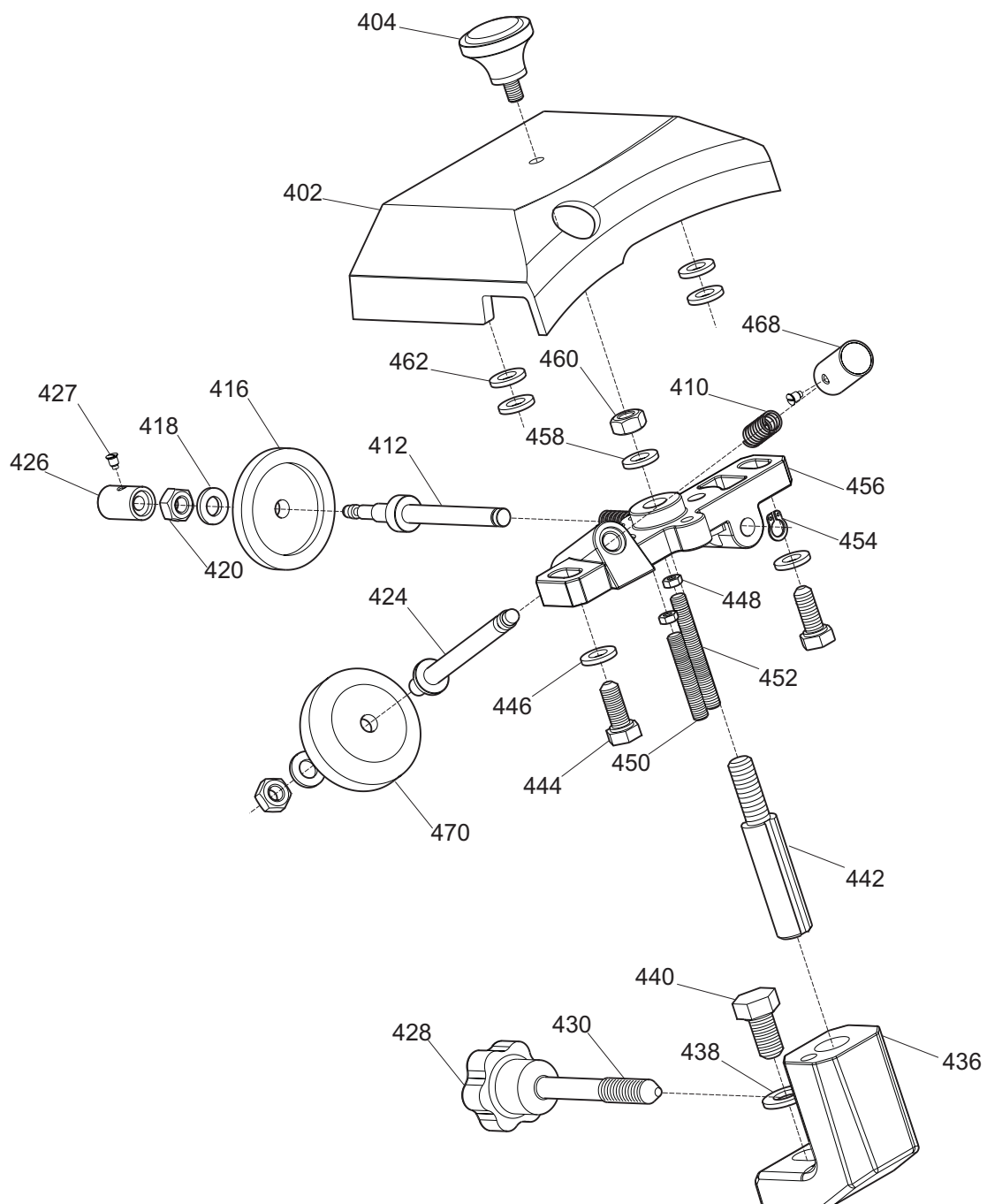


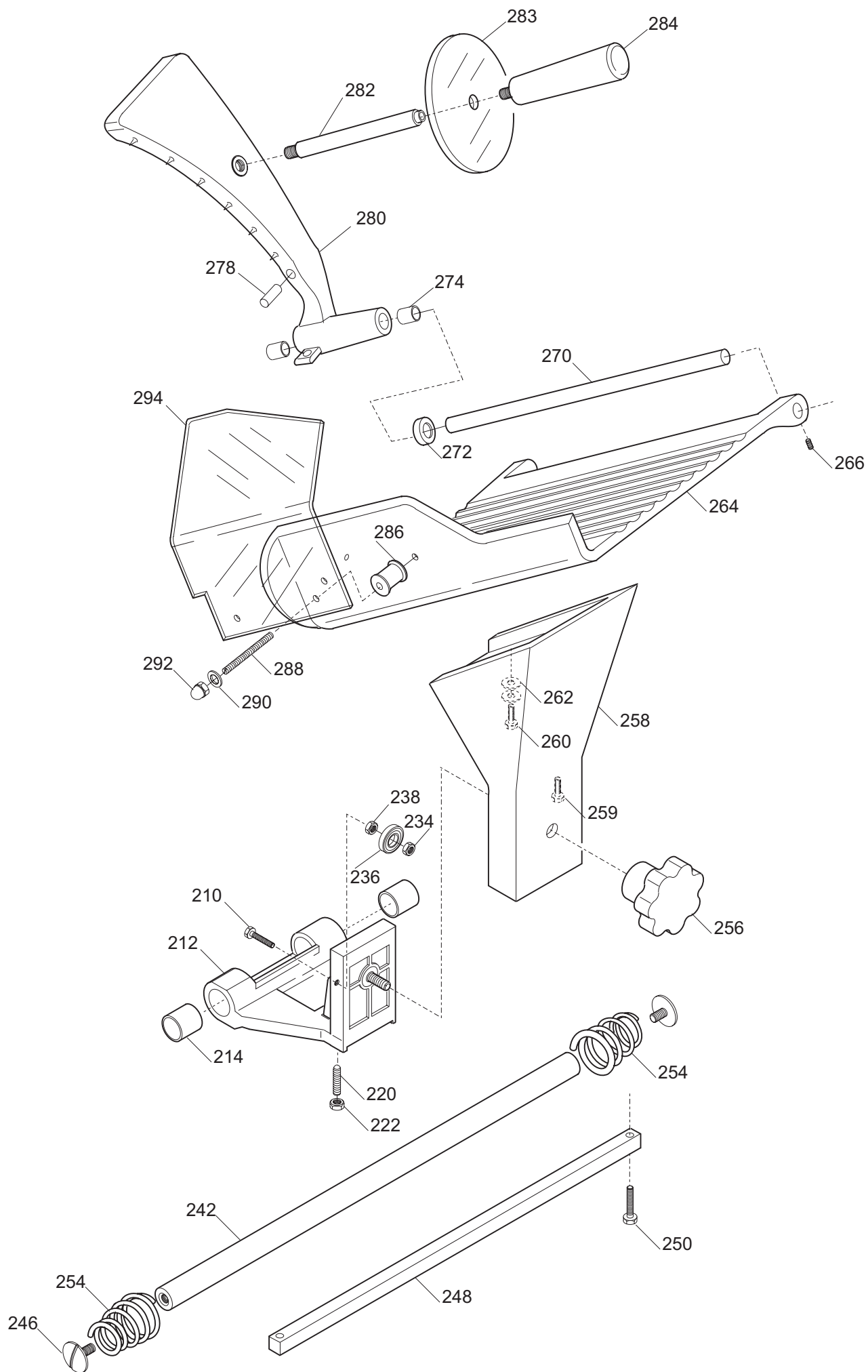


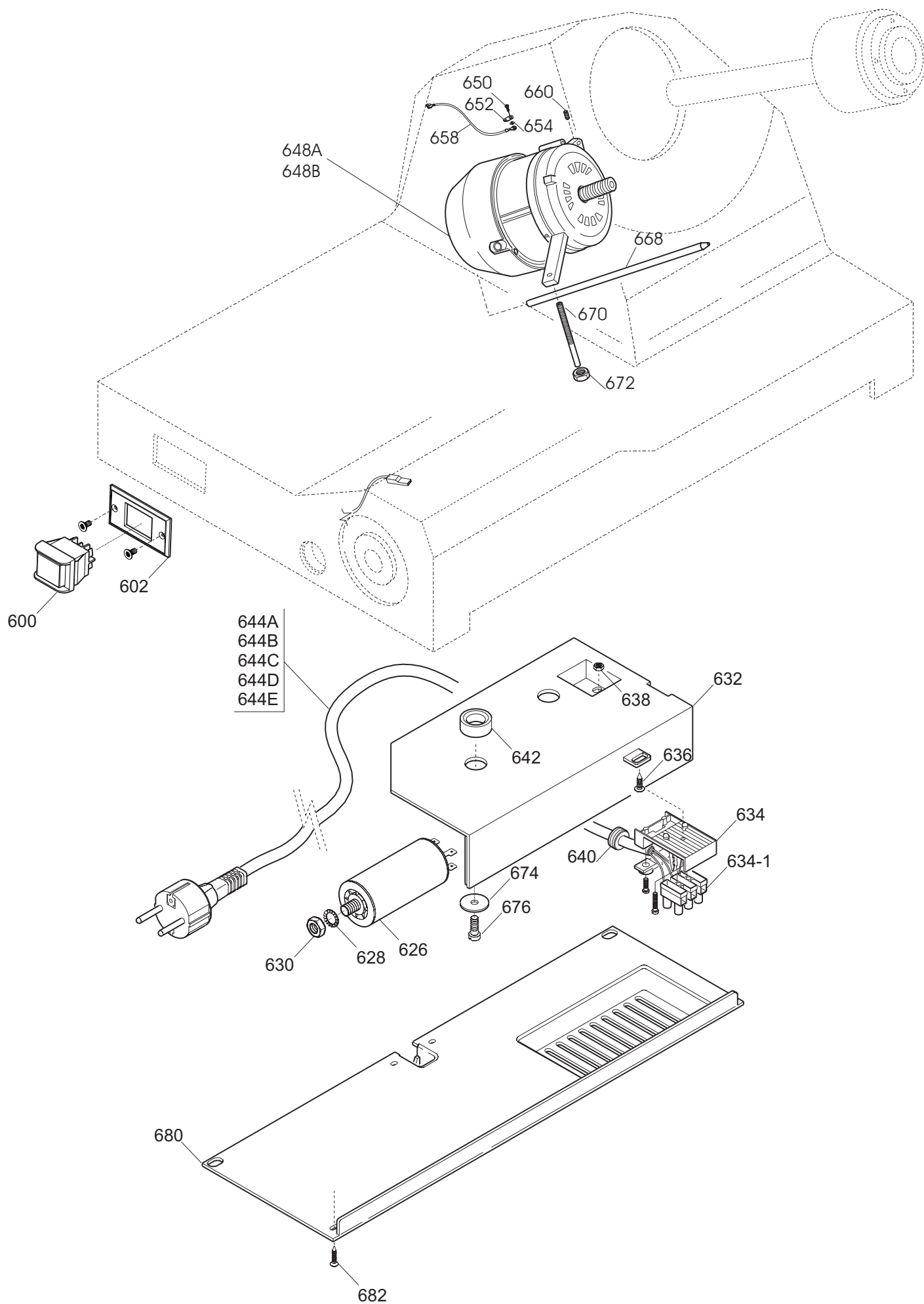


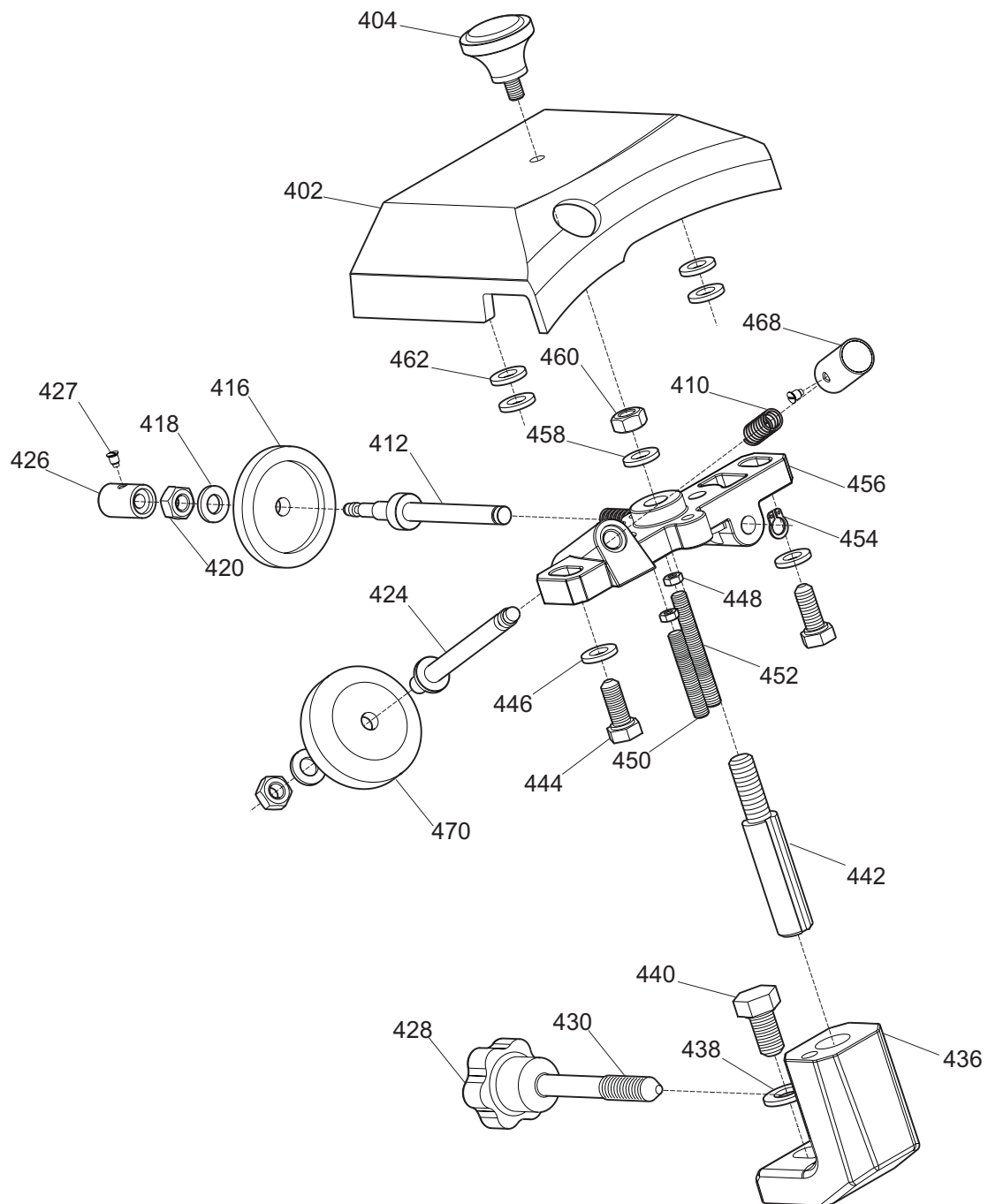


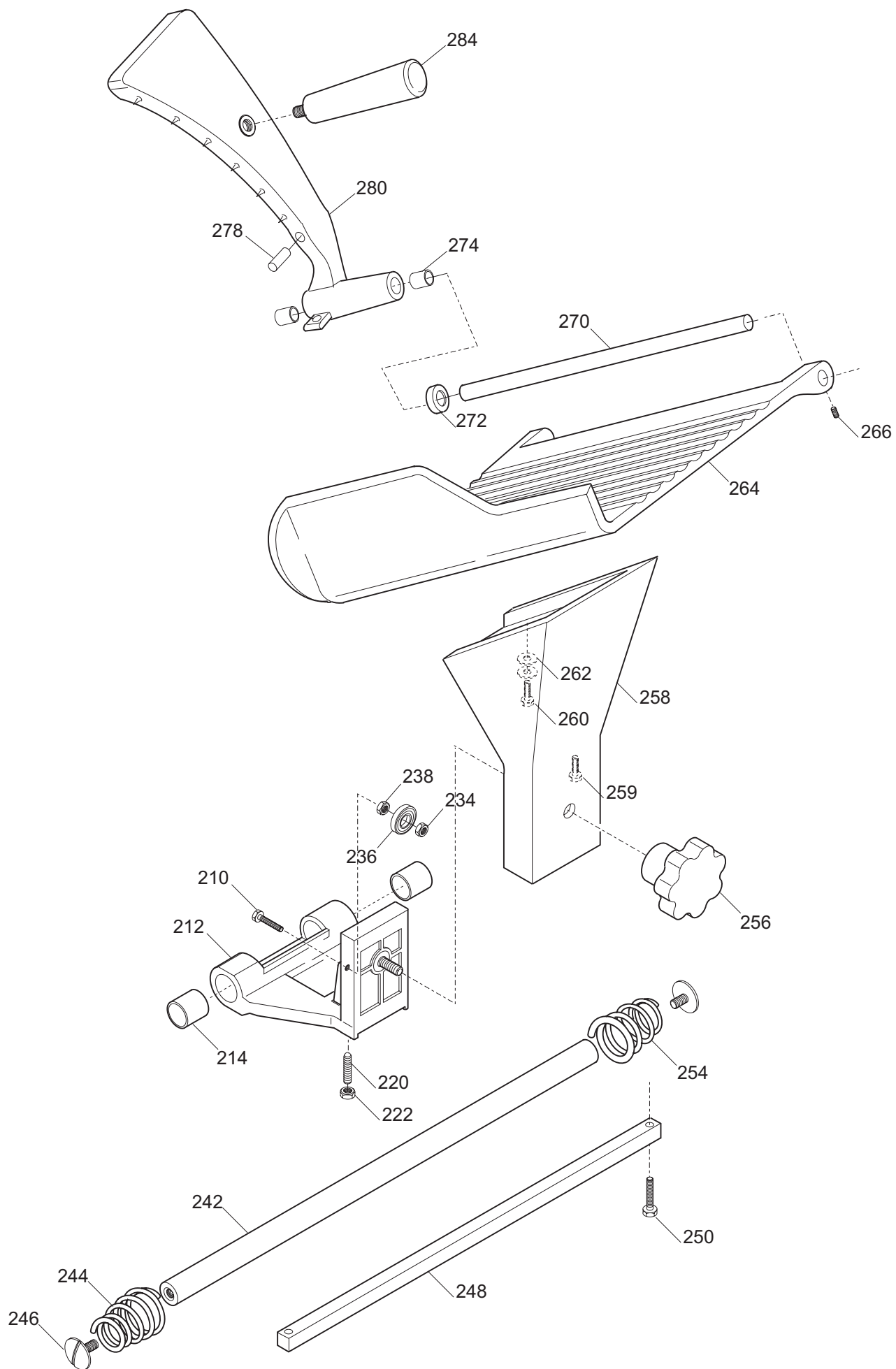


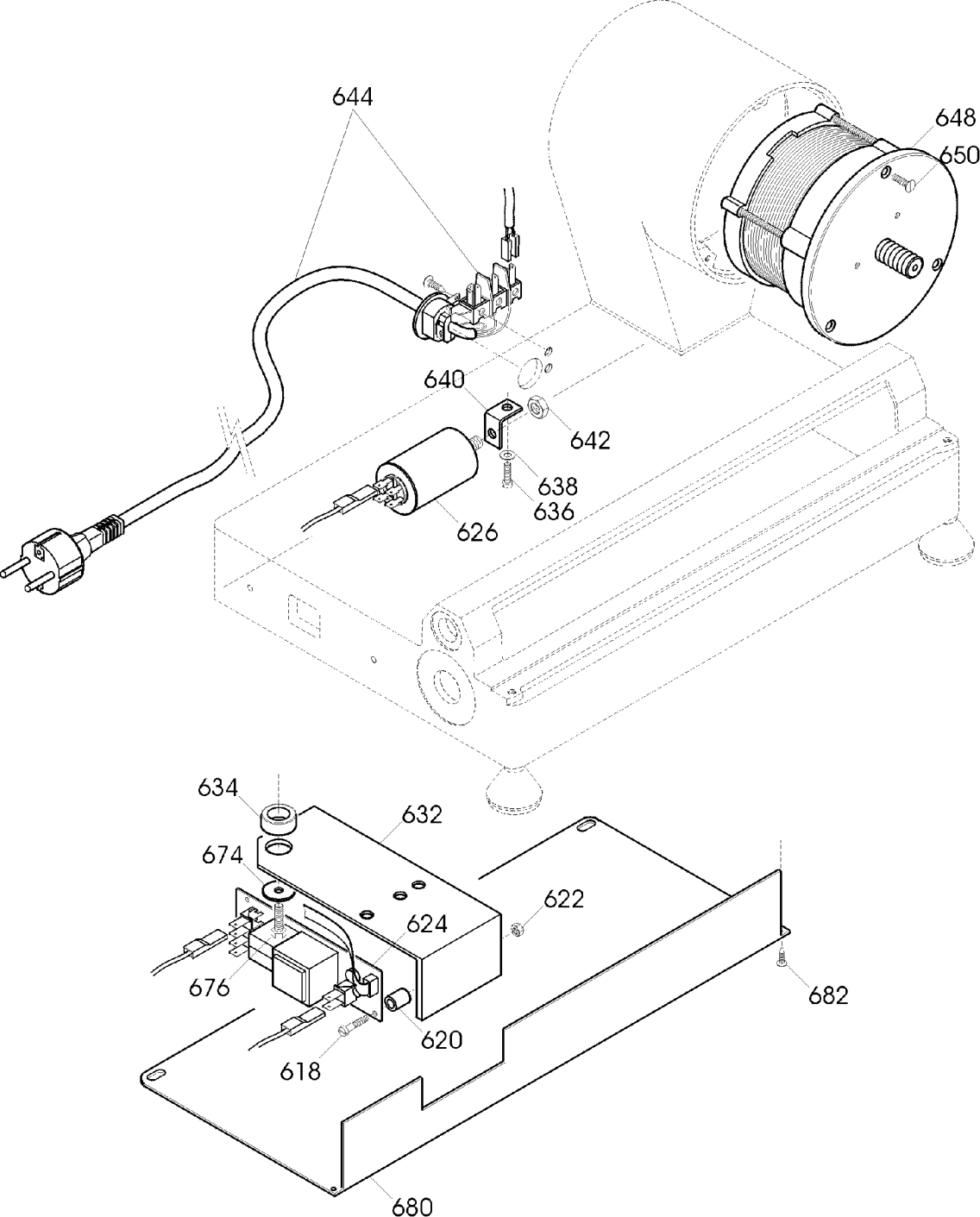


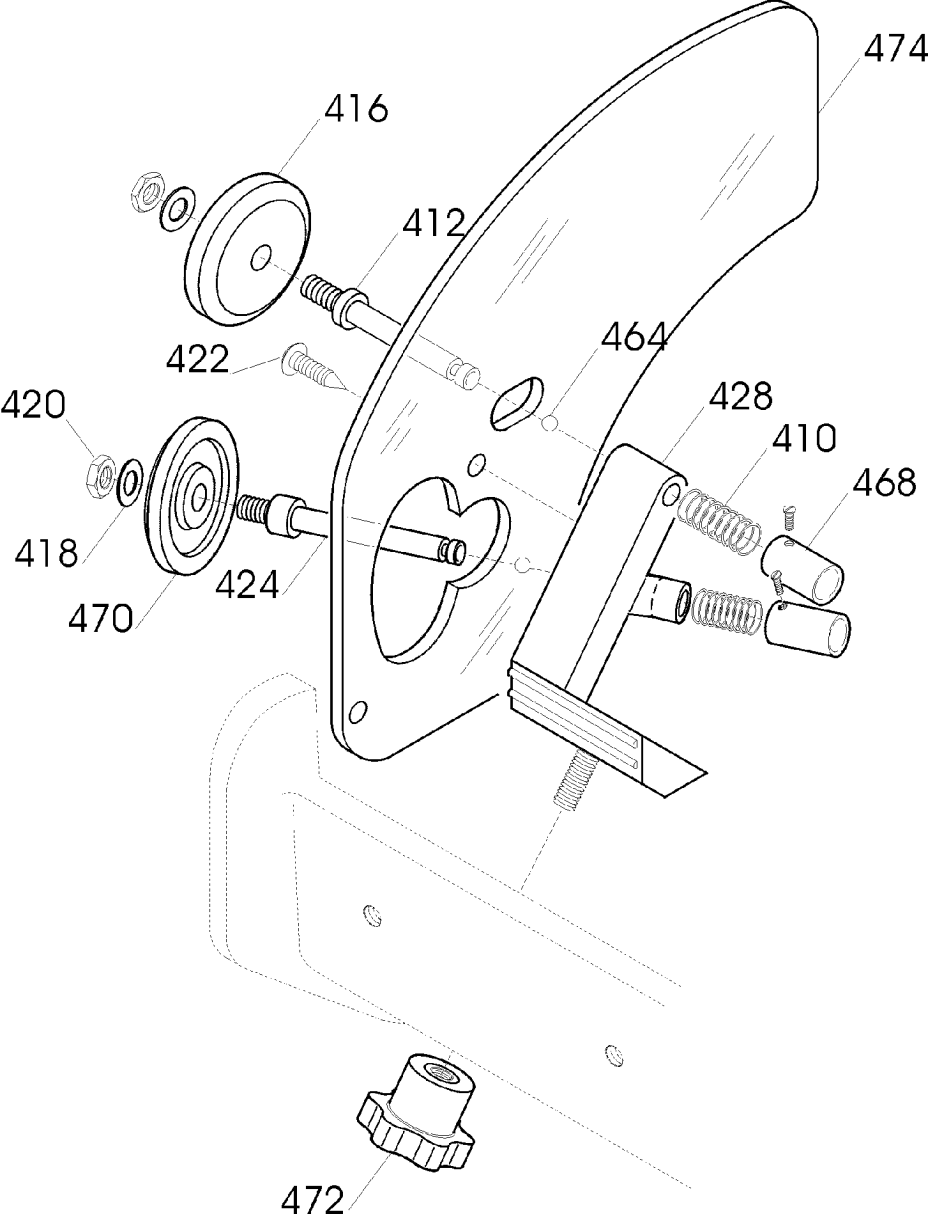


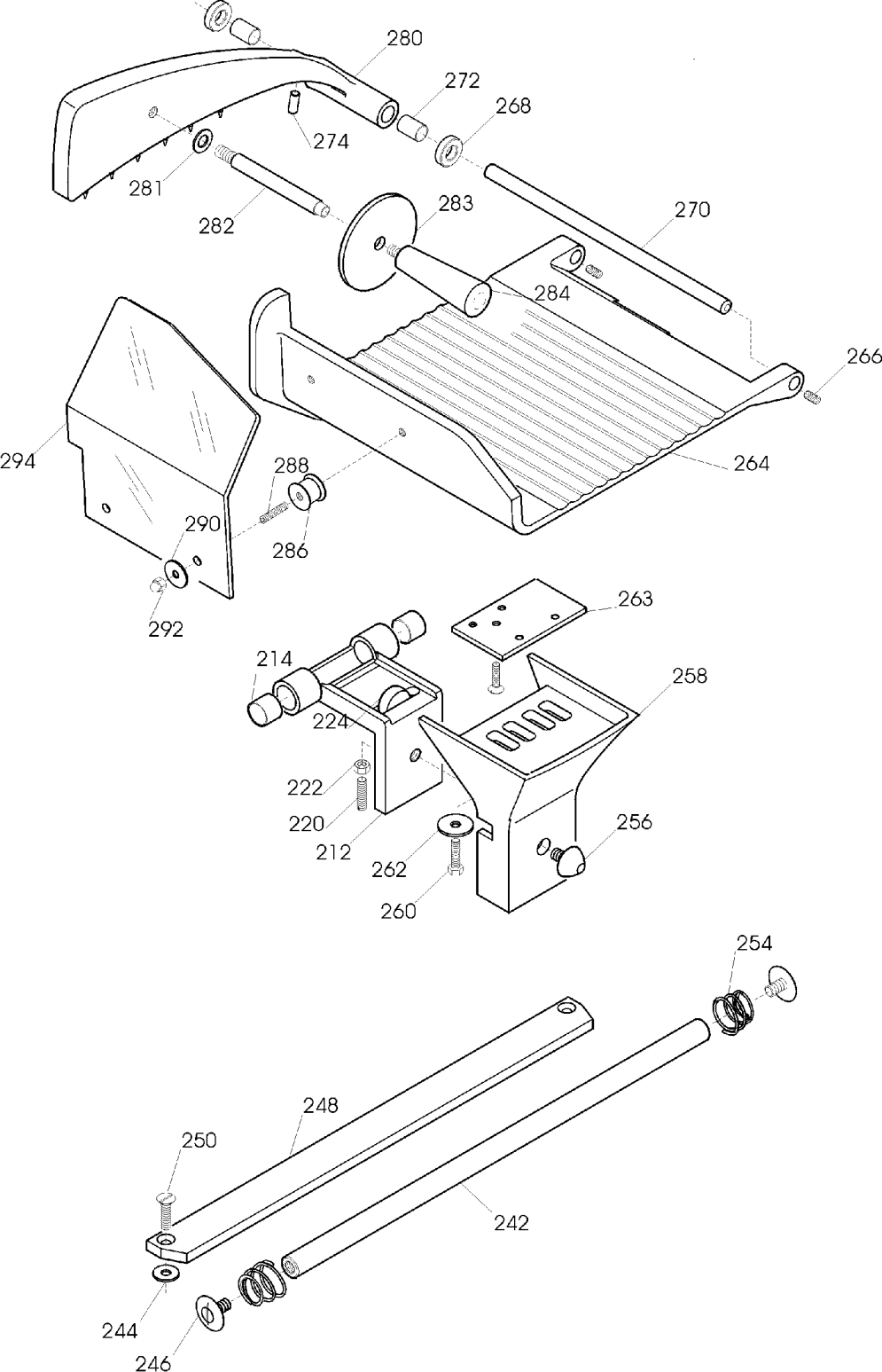


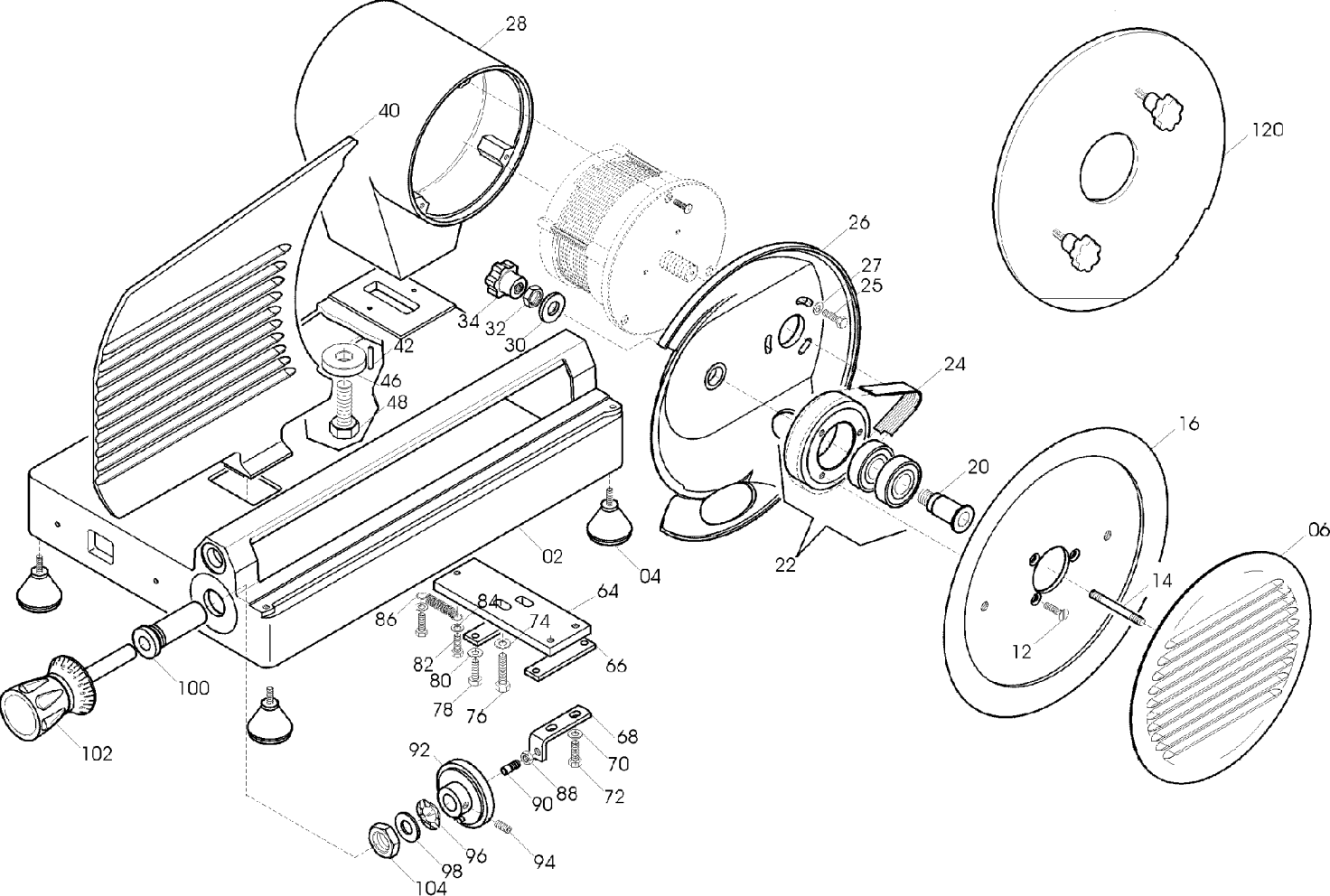


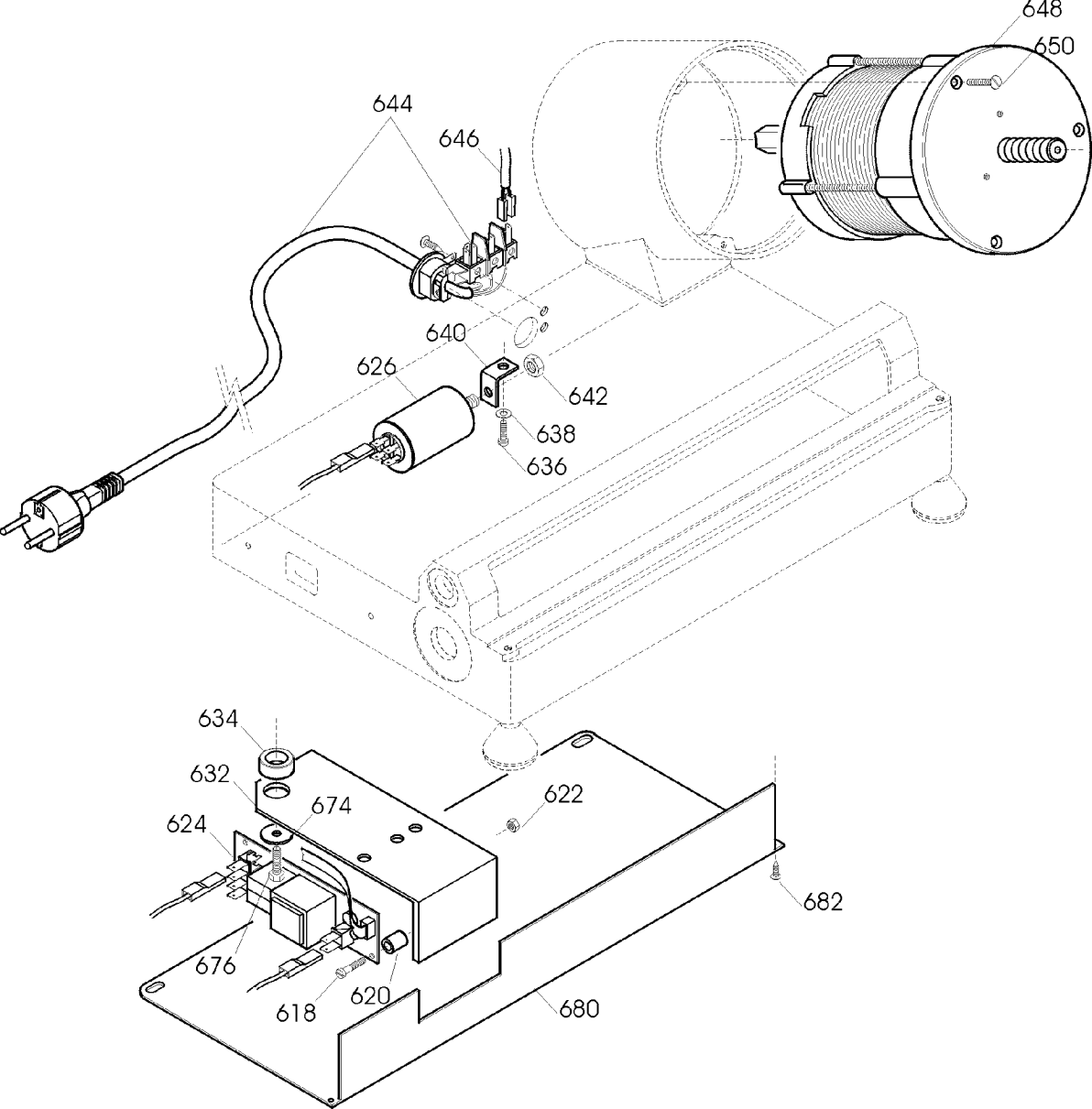


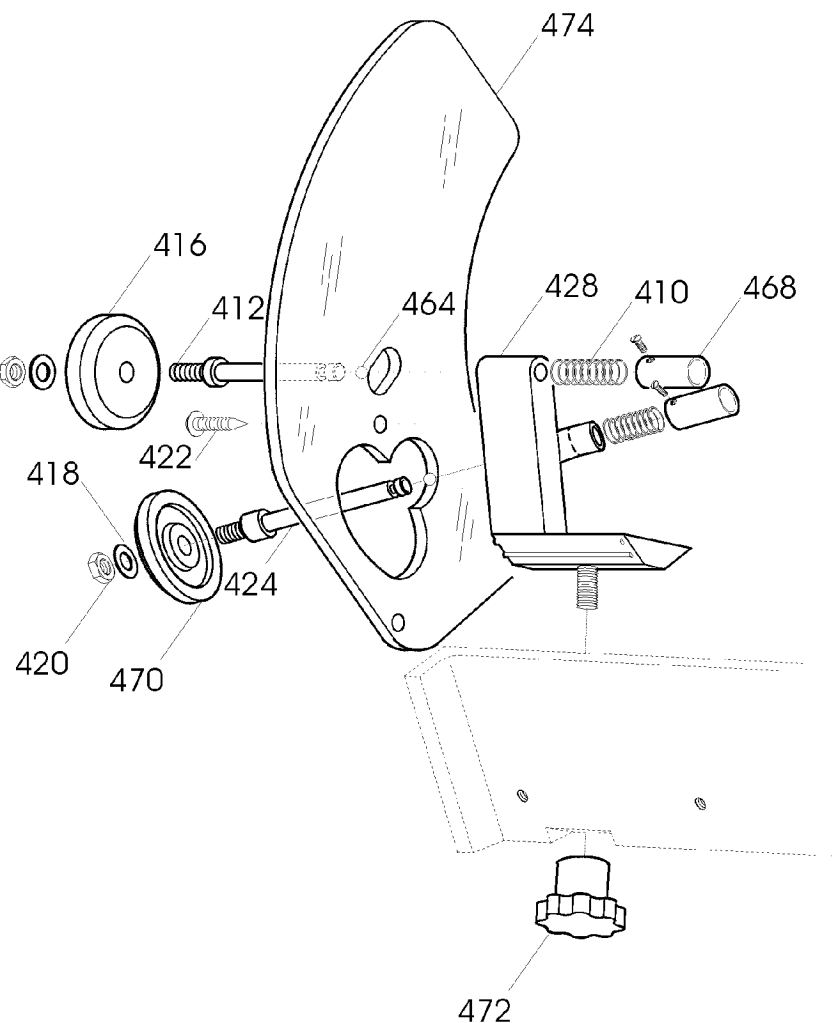


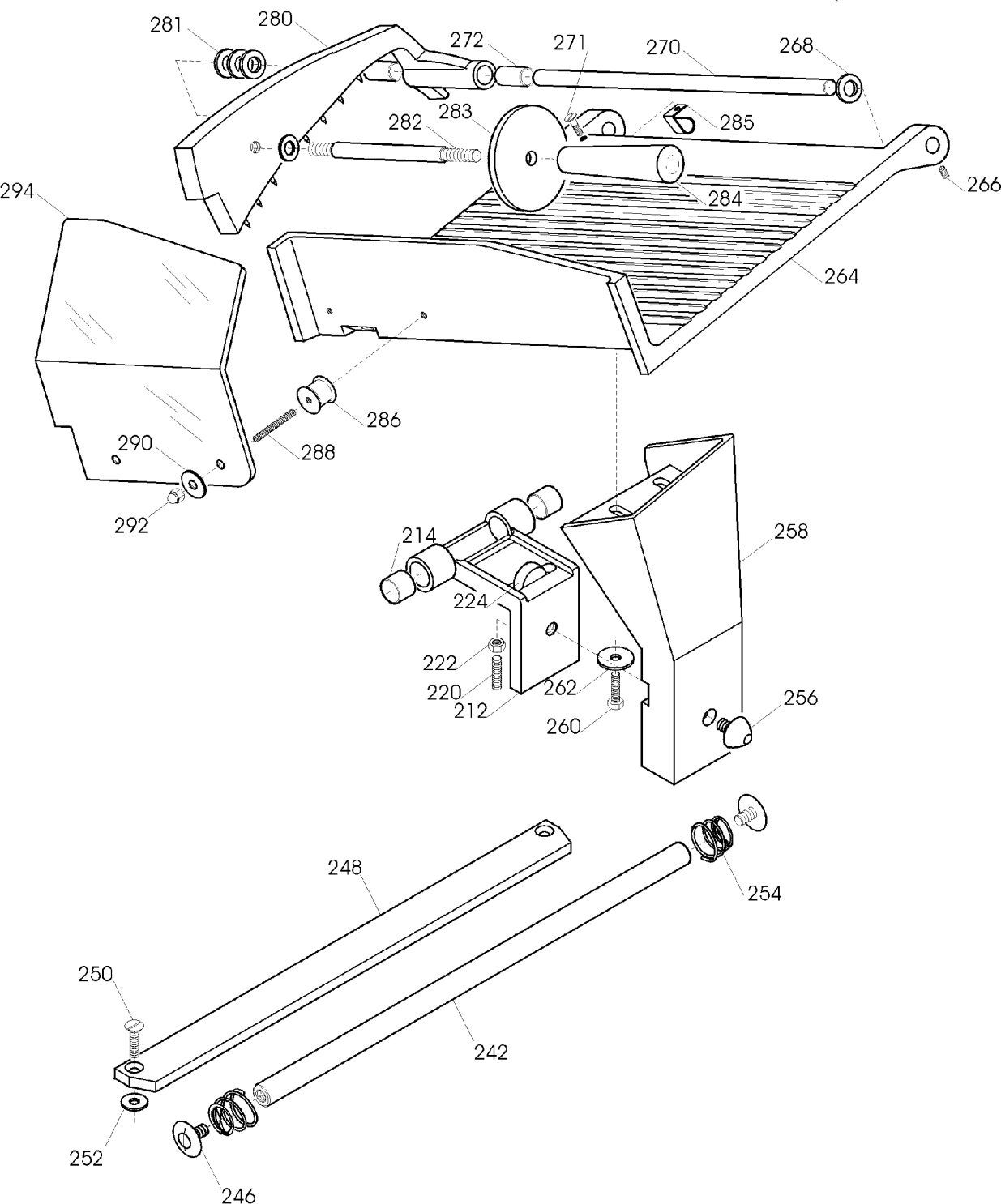


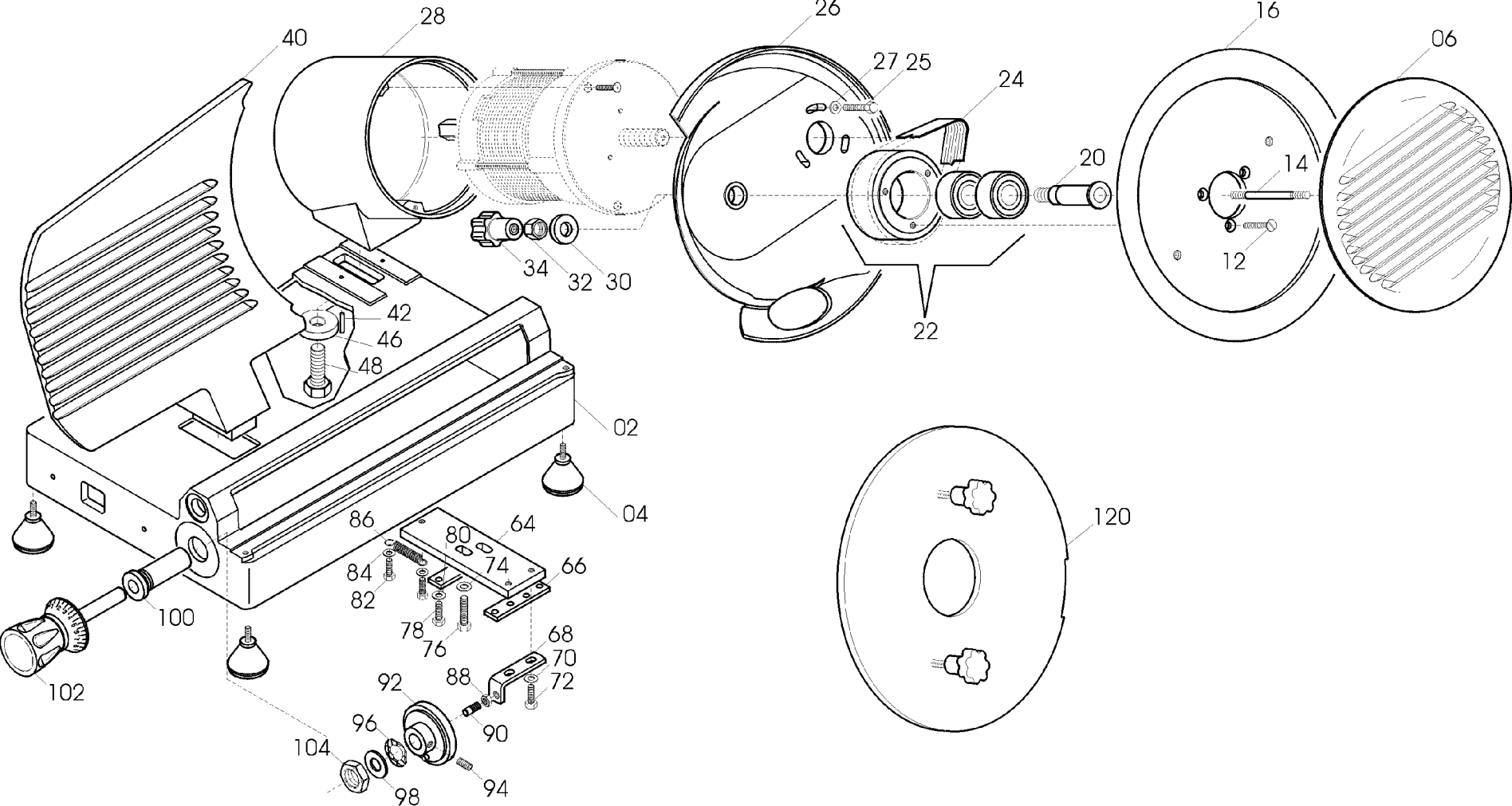


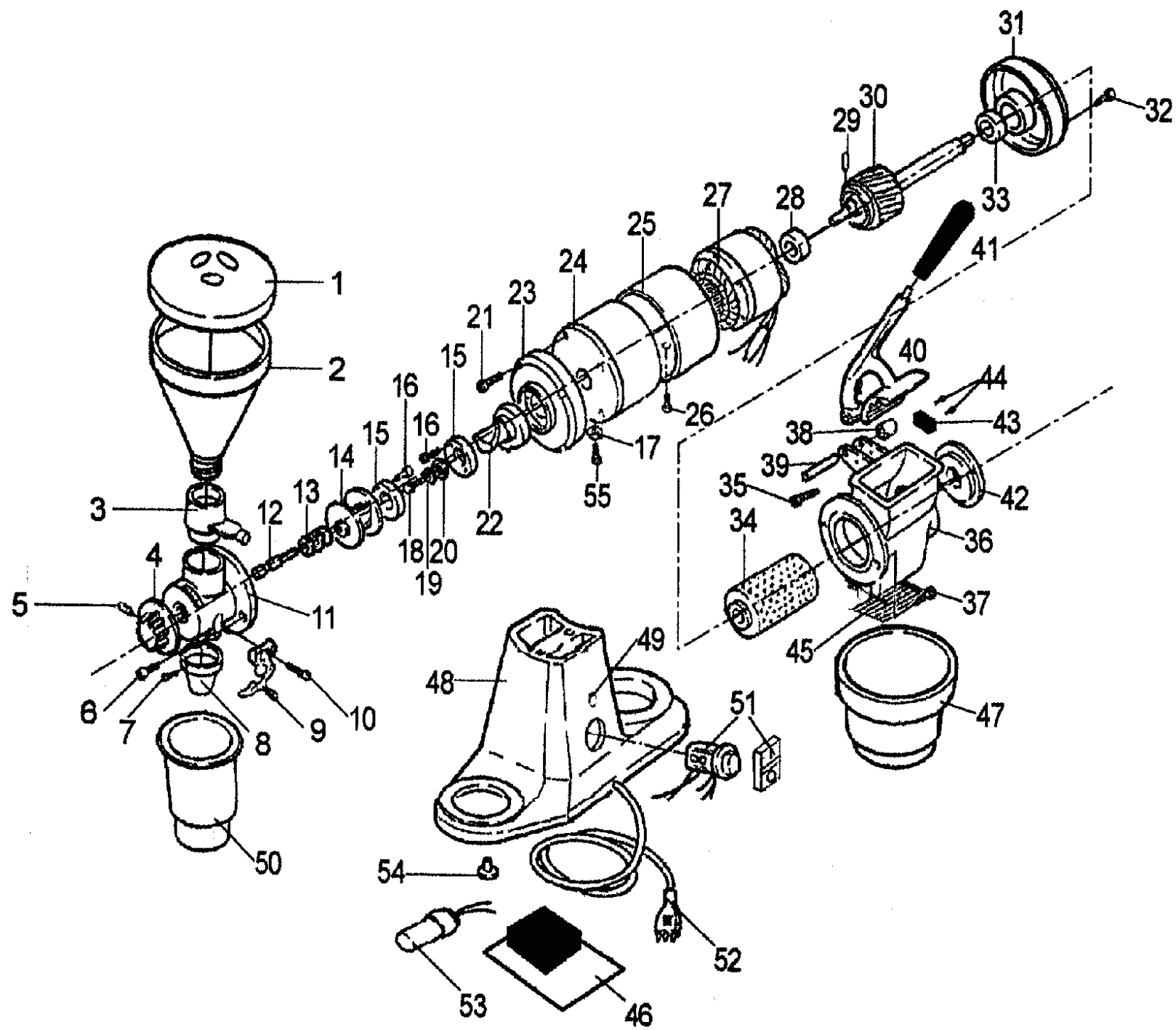


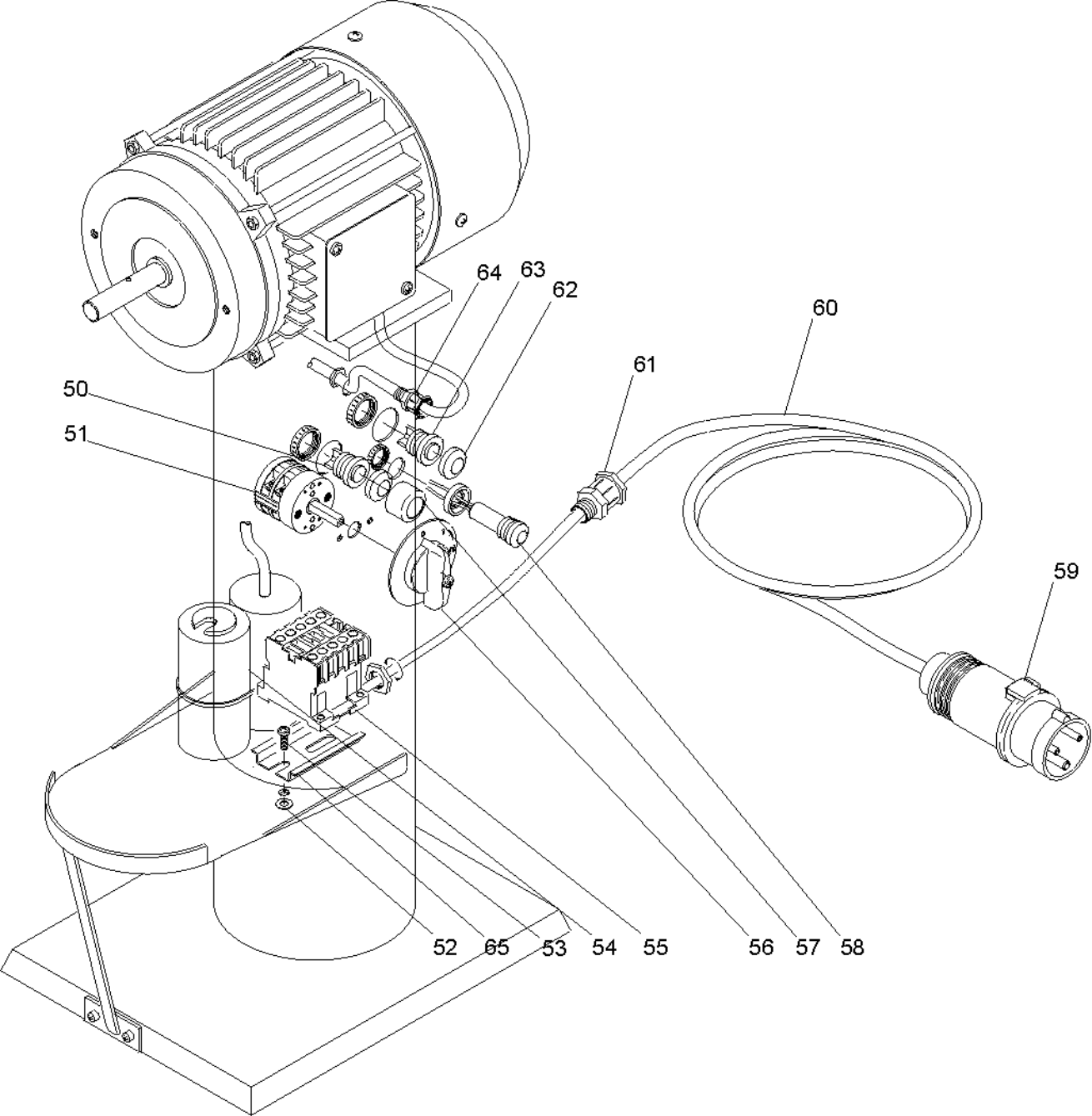


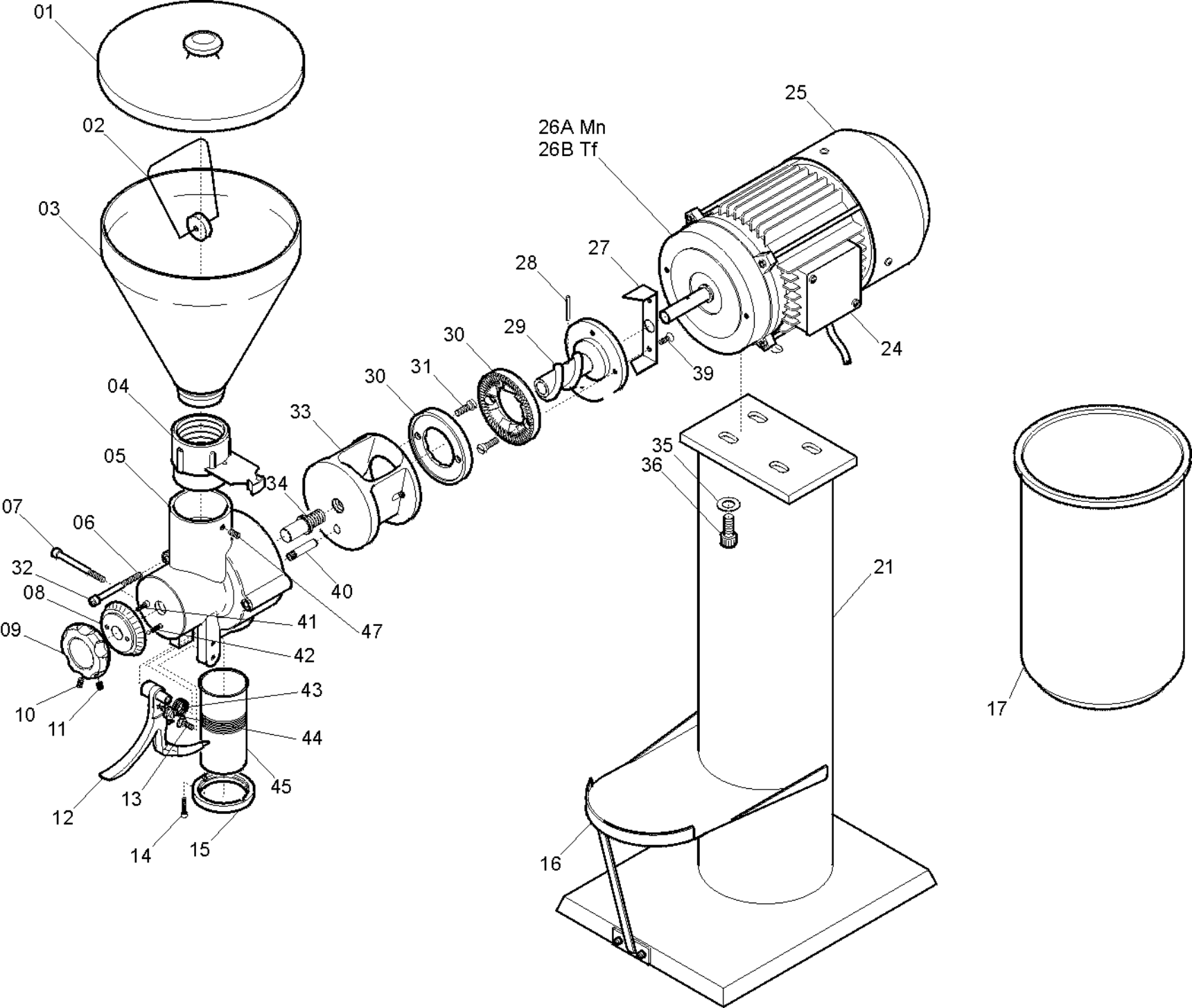


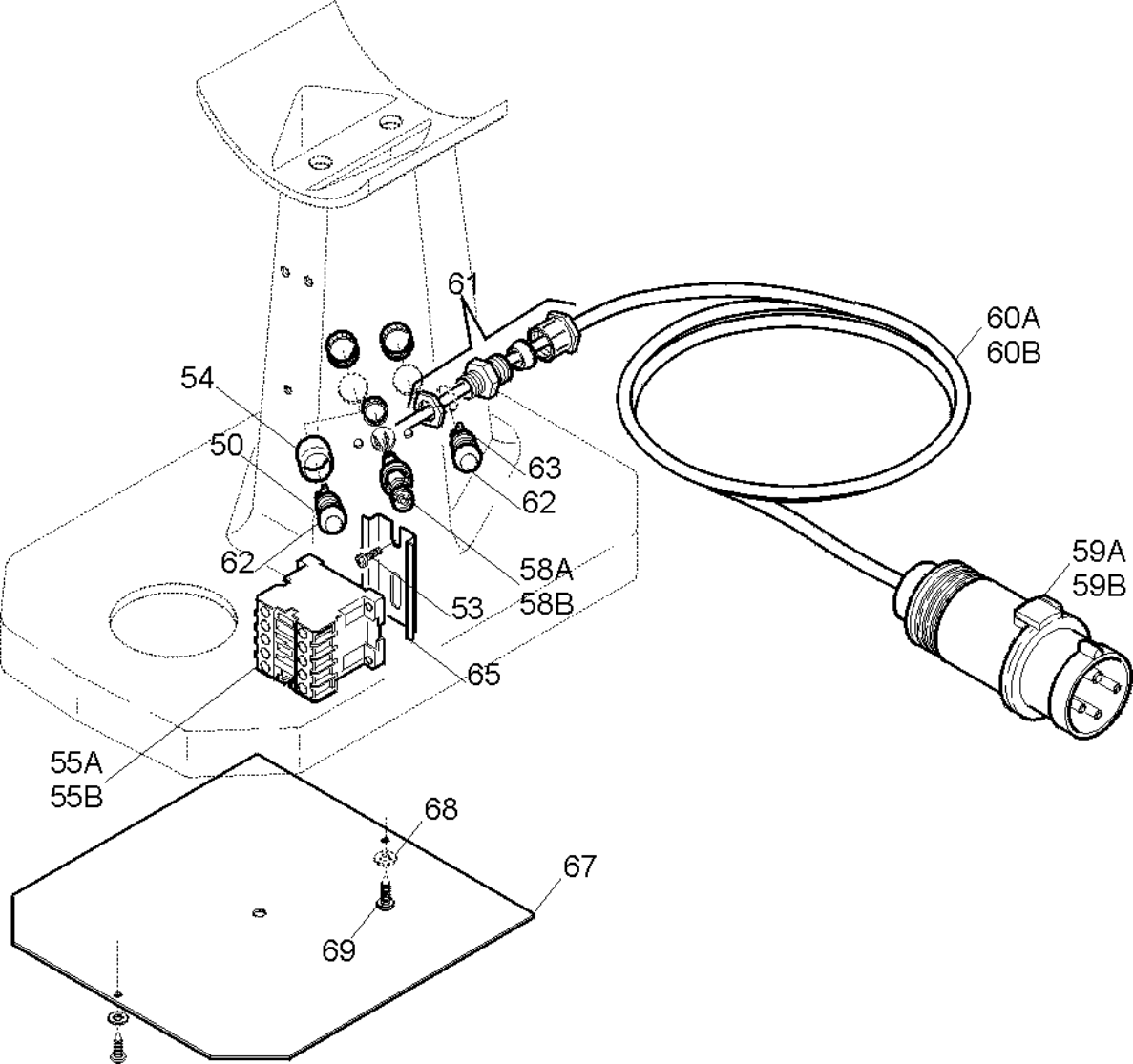


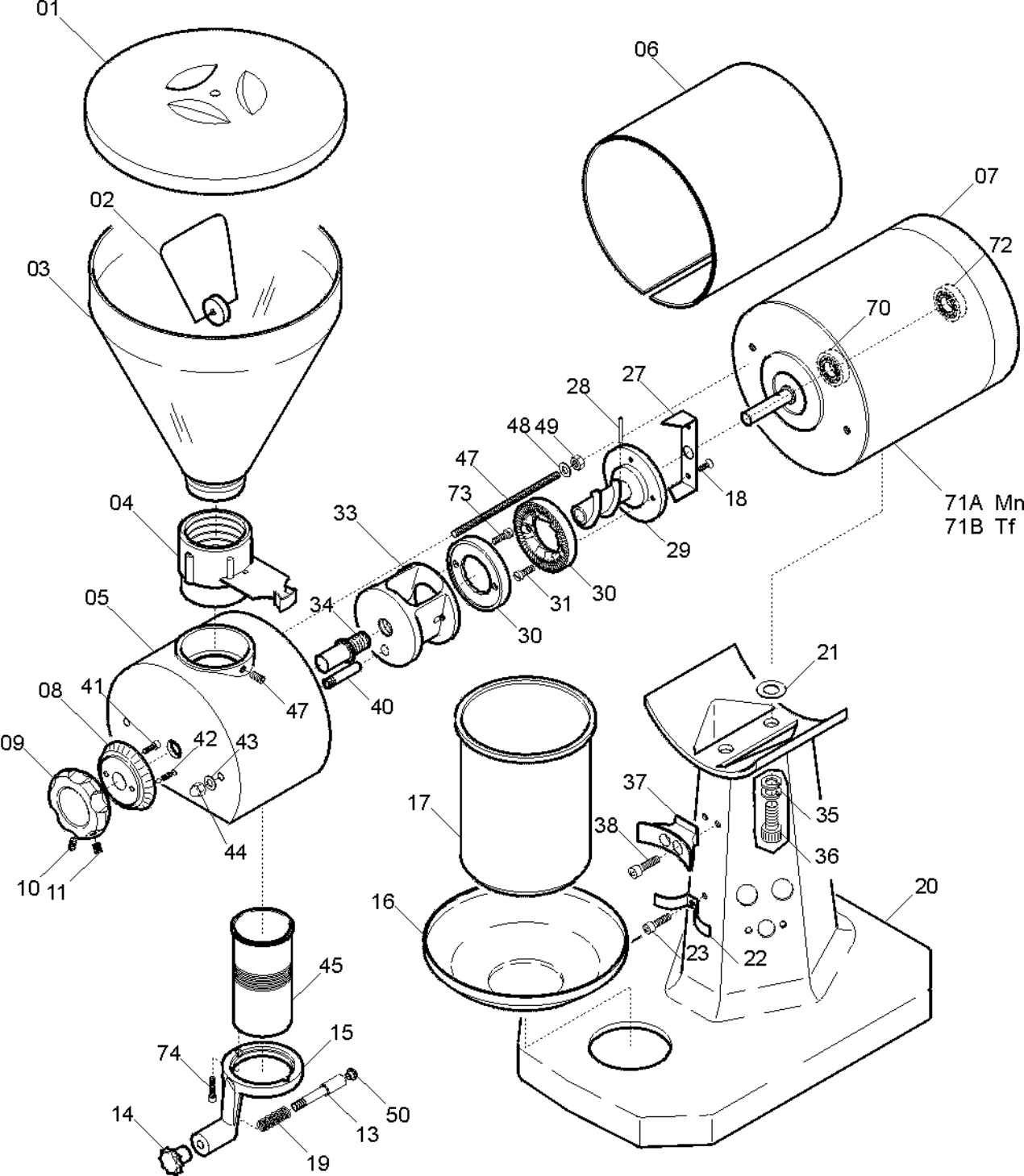


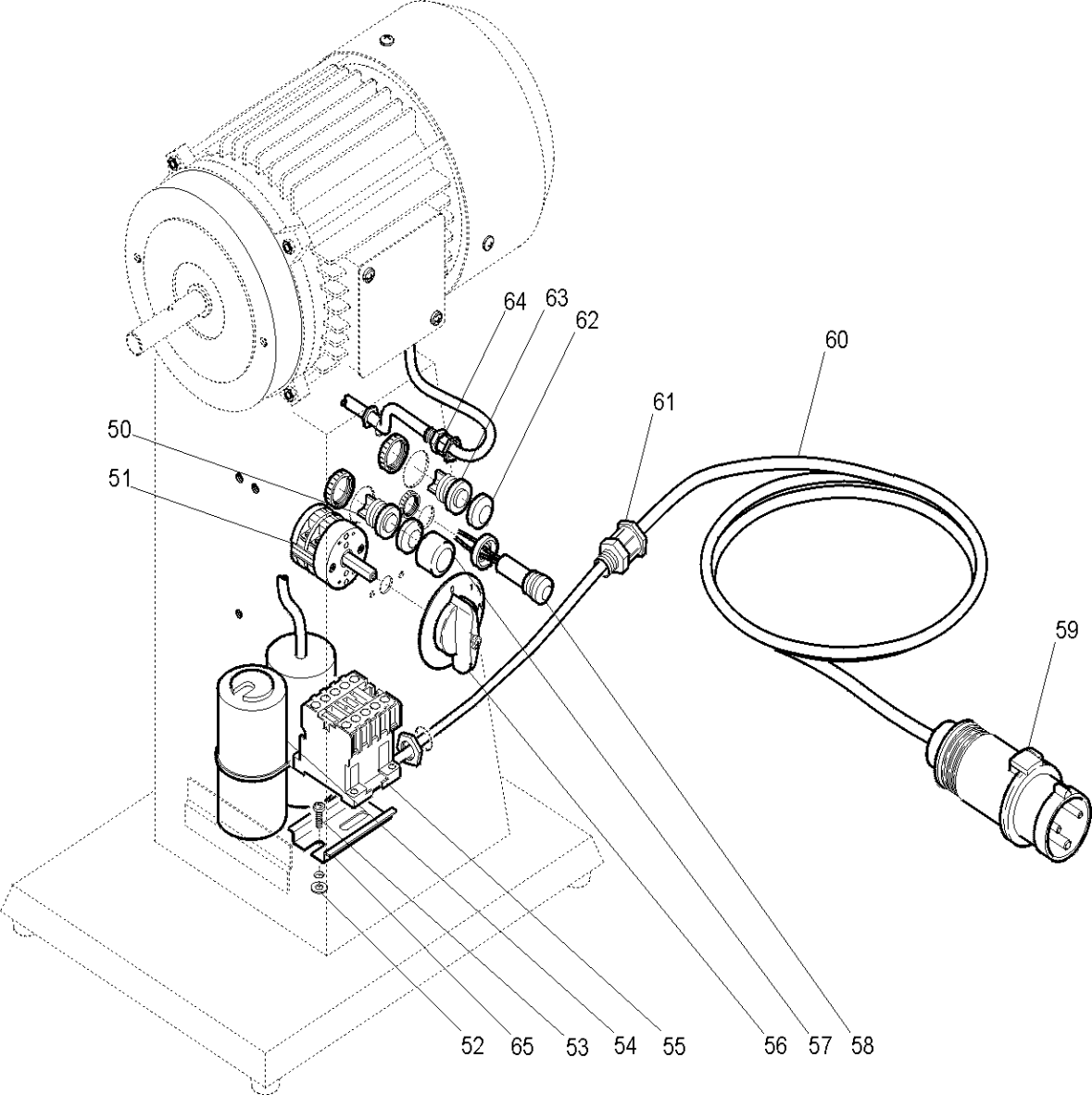


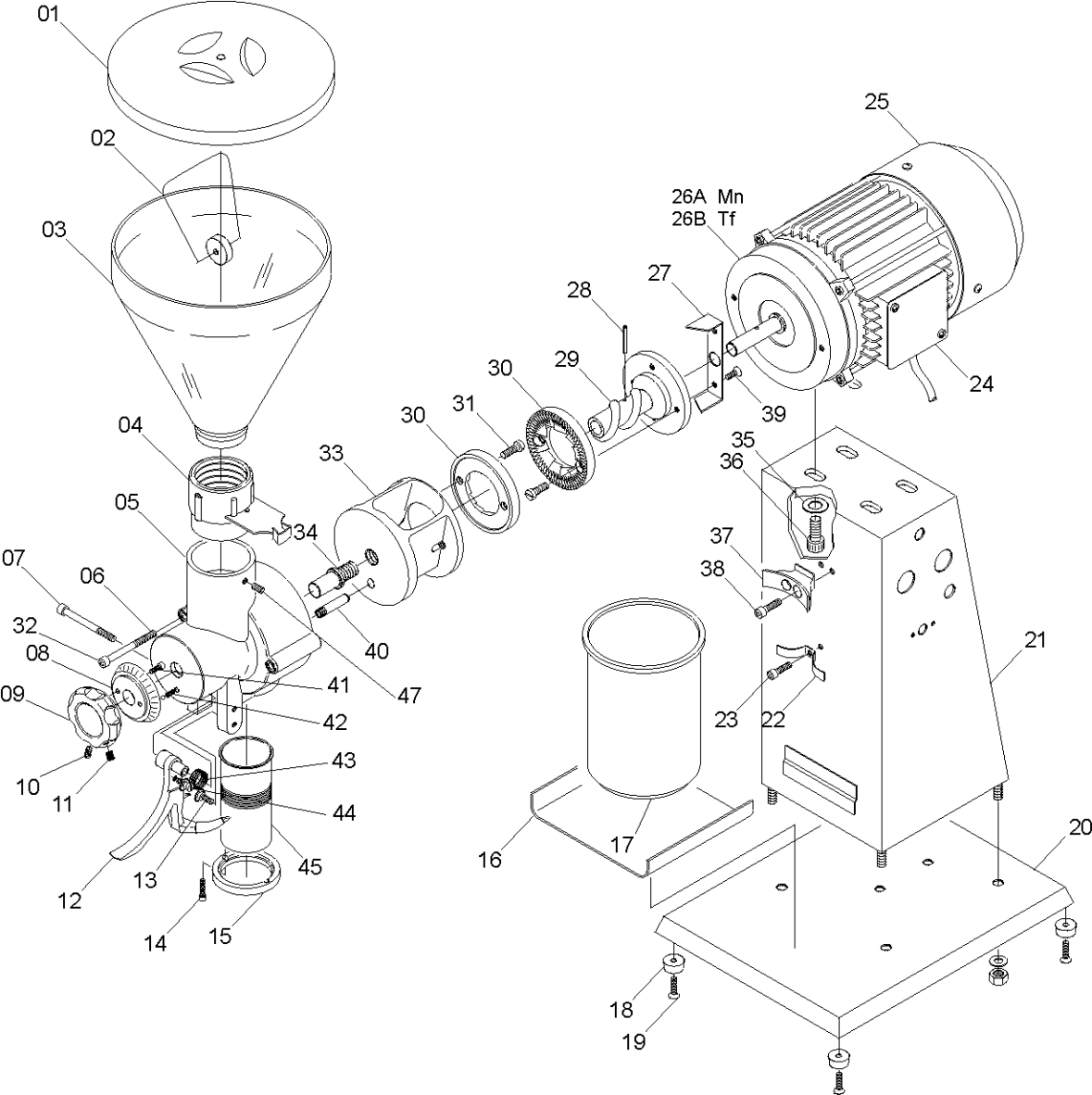


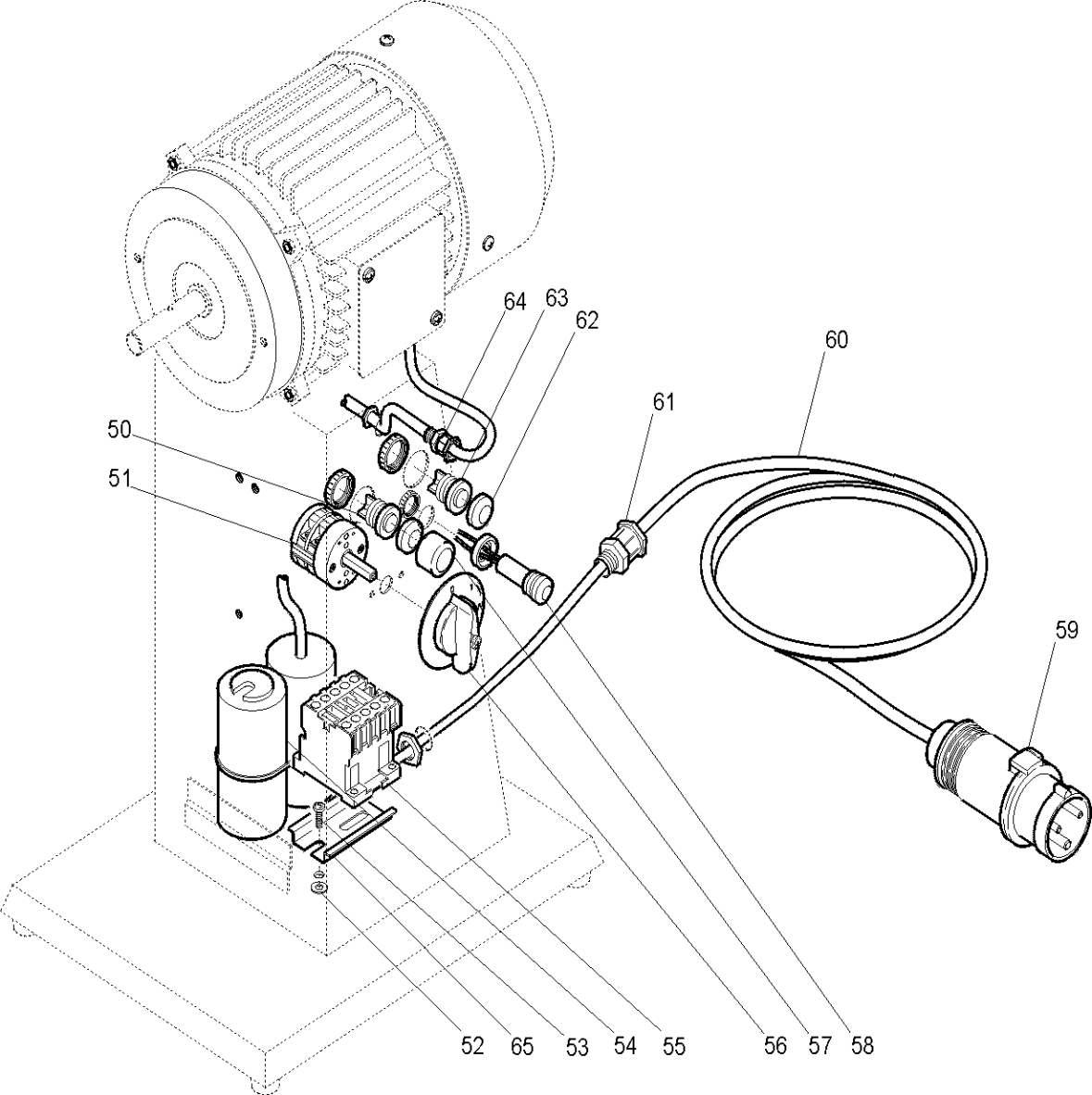


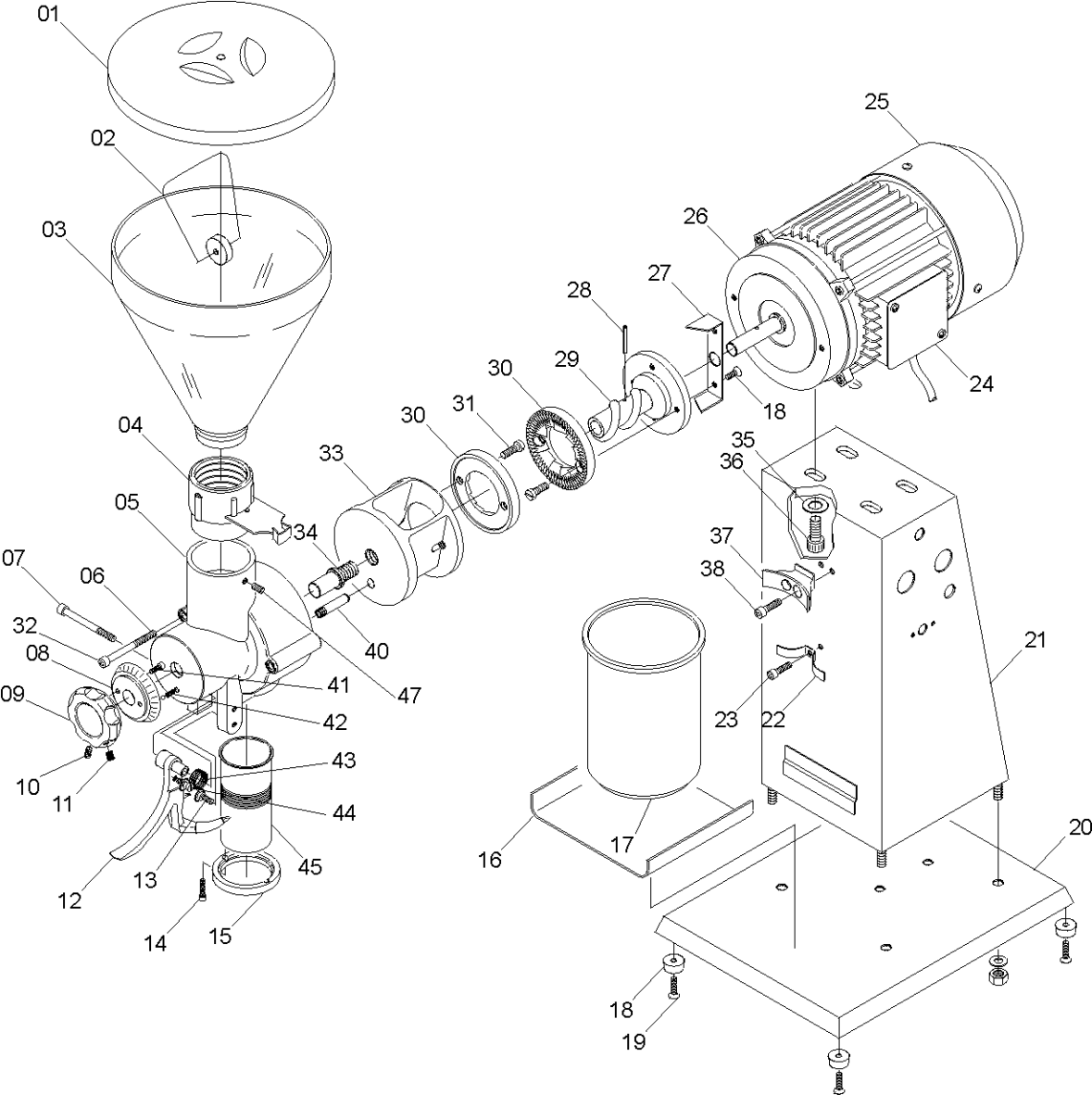












Den Abnutzungszustand des Versorgungskabel regelmäßig prüfen. Wenden Sie sich gegebenenfalls bitte an die “KUNDENDIENSTSTELLE”.

Prüfen, daß der Durchmesser des öfters geschliffenen Messers nie um mehr als 10 mm im Vergleich zum Originaldurchmesser reduziert wird. Wenden Sie sich für den Ersatz des Messers bitte an die “KUNDENDIENSTSTELLE”.

Sich vergewissern, daß die Schleiffähigkeit der Schleifscheiben auch nach mehrmaligem Schleifen erhalten bleibt.

Gegebenenfalls ersetzen, um das Messer nicht zu beschädigen. Wenden Sie sich dazu bitte an die “KUNDENDIENSTSTELLE”.

Ab und zu durch das Loch (OIL) am Drehknopf mit Skala ein paar Öltropfen (mitgeliefertes Kännchen) auf das Rundeisen geben, auf dem sich der Schlitten vor- und zurückbewegt.

Das Etikett an der Tastatur könnte mit der Zeit unleserlich oder durchlocht werden. Wenden Sie sich für den Ersatz an die “KUNDENDIENSTSTELLE”.

KAP. 8 - ABRÜSTUNG

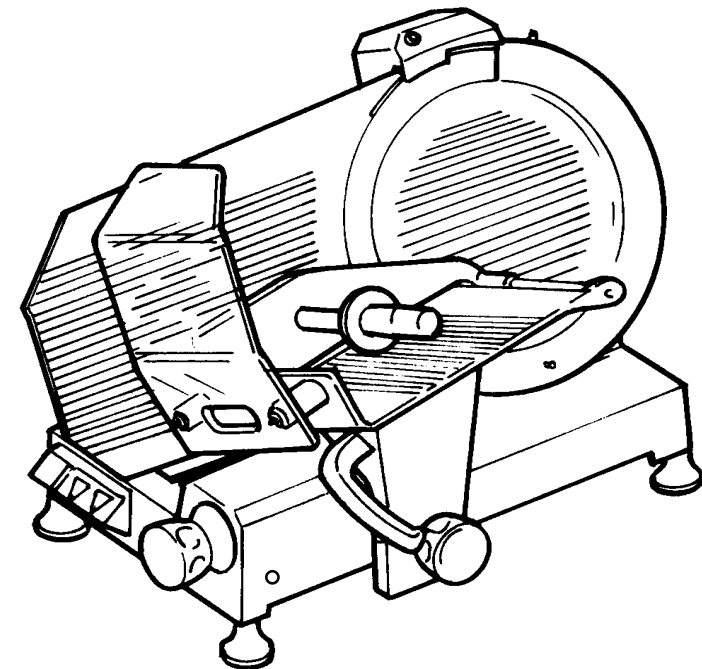
Sollte die Maschine aus einem beliebigen Grund außer Betrieb gesetzt werden, ist sicherzustellen, dass sie niemand mehr benutzen kann: daher die elektrischen Verbindungen abtrennen und zerschneiden.

Nach der Außerbetriebsetzung kann die Maschine entsorgt werden. Wenden Sie sich dafür an einen beliebigen Fachbetrieb; bei der Entsorgung die Werkstoffe der verschiedenen Bestandteile beachten (siehe Kap. 1, Par. 3.2).

**KUNDENDIENSTSTELLE
AUTORISierter HÄNDLER**

CE-Profi-Aufschnittmaschinen der Linie: **O** 300
A 250 - 275 - 300
A 330 - 350

BEDIENUNGS - UND WARTUNGSANLEITUNG



EINLEITUNG

- Das vorliegende Handbuch bietet dem Kunden alle Informationen über die Maschine und über die mit ihr verbundenen Normen sowie die Gebrauchs- und Wartungsanleitungen, die den besten Einsatz der Maschine und ihre dauerhafte Leistungsfähigkeit gestatten.
- Dieses Handbuch ist für jene gedacht, die die Maschine benutzen und deren regelmäßige Wartung durchführen.

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- 1.2 - AN DER MASCHINE INSTALLIERTE SICHERHEITSVORRICHTUNGEN
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- 1.3 - BESCHREIBUNG DER MASCHINE
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- 5.1 - SCHALTUNGEN

6.2.3 - Reinigung der Schleifvorrichtung

Die Schleifscheiben mit einer mit Alkohol durchtränkten Bürste abreiben. Aus Sicherheitsgründen müssen die Schleifscheiben dabei in die zum Messer entgegengesetzte Richtung zeigen.

6.2.4 - Reinigung der Aufsnitthalterung

Um die Aufsnitthalterung abzunehmen (*siehe Abb. Nr.15*), einfach die zwei Sperrschrauben (a) entfernen.

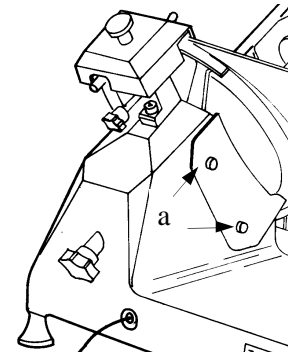


Abb. Nr.15 - Ansicht der Aufsnitthalterung

Anschließend die Aufsnitthalterung mit Wasser und einem neutralem Reinigungsmittel reinigen.

KAP. 7 - WARTUNG

7.1 - ALLGEMEINES

Bevor man mit den Reinigungsarbeiten beginnt, muß man unbedingt:

- a) den Netzstecker aus der Steckdose ziehen, um die Maschine völlig vom Rest der Anlage zu isolieren.
- b) den Schnittstärkenverstellknopf auf "0" stellen.

7.2 - Riemen

Der Riemen muß nicht eingestellt werden, man sollte ihn allerdings nach 3/4 Jahren ersetzen. Wenden Sie sich dazu bitte an die "KUNDENDIENSTSTELLE".

7.3 - Füßchen

Die Füßchen können sich mit der Zeit abnutzen, ihre Elastizität verlieren und somit nicht mehr die Stabilität der Maschine garantieren. In diesem Fall müssen sie ersetzt werden. Wenden Sie sich dazu bitte an die "KUNDENDIENSTSTELLE".

6.2.2 - Reinigung des Messers, der Messerabdeckung und des Ringes

Den Drehknopf des Messerspanners (1) abschrauben (siehe Abb. Nr.13), um die die Messerabdeckung herausnehmen zu können (2).

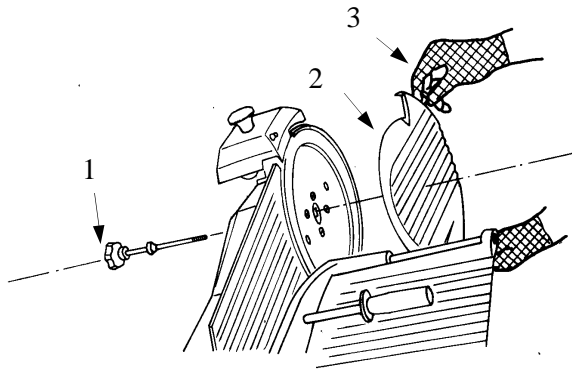


Abb. Nr.13 - Aushängen der Messerabdeckung

ACHTUNG: Bei der Reinigung des Messers sollte man Metallhandschuhe (3) tragen und einen feuchten Lappen verwenden.

Zur Reinigung der entgegengesetzten Messerfläche und des Ringes muß das Messer aus der Aufschnittmaschine genommen werden (siehe Abb.Nr.14). Herausnehmen des Messers:

- 1) Die Messerabdeckung aushängen (siehe Abb.Nr.13)
- 2) Die Schleifvorrichtung (a) entfernen und mit Hilfe des Verstellknopfes mit Skala die Schnittstärkeneinstellvorrichtung so weit öffnen, dass die Maske (b) gut am Messer anliegt;
- 3) Die drei messersperrschrauben abschrauben (oder vier, je nach Modell);
- 4) Die Plexiglasmaske am Messer anlegen, so dass der Spalt der Maske mit dem Ring (c) zusammenkommt;
- 5) Die Achse der zwei Bohrungen (c) des Messers mit den zwei Kugelknöpfen (e) an der Maske zusammenfallen lassen, indem das Messer in die gewünschte Stellung gedreht wird;
- 6) Die zwei Kugelknöpfe (e) nicht zu fest anschrauben;

N.B. Die Messerabdeckung muss mit lauwarmem Wasser und neutralem Reinigungsmittel gereinigt werden.

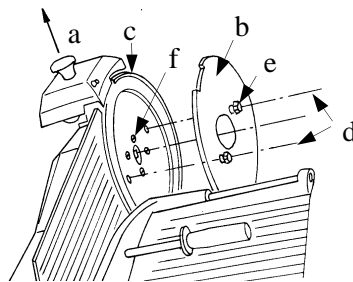


FIG. Nr.14 - Positionierung der Vorrichtung für das Herausziehen des Messers

5.2 - LADEN UND AUFSCHNEIDEN DES SCHNEIDGUTS

5.3 - SCHLEIFEN DES MESSERS

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6.2.2 - Reinigung des Messers, der Messerabdeckung und des Ringes

6.2.3 - Reinigung der Schleifvorrichtung

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7.5 - MESSER

7.6 - SCHLEIFSCHEIBEN

7.7 - SCHMIERUNG DER GLEITFÜHRUNGEN

7.8 - ETIKETT AN DER TASTATUR

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8.2 - ENTSORGUNG

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KAP. 1 - INFORMATIONEN ZUR MASCHINE

1.1 - ALLGEMEINE VORSICHTSMAßNAHMEN

- Die Aufschnittmaschine darf nur vom ausgebildeten Personal gebraucht werden, das die im vorliegenden Handbuch enthaltenen Sicherheitsvorschriften bestens kennt.
- Falls das Personal gewechselt werden soll, muß rechtzeitig mit der Ausbildung des neuen Personals begonnen werden.
- Die Hände stets vom Messer oder von den beweglichen Teilen fernhalten, selbst wenn die gefährlichen Stellen der Maschine mit Sicherheitsvorrichtungen ausgestattet sind.
- Vor Durchführung der Reinigungsarbeiten muß der Netzstecker der Maschine aus der Steckdose gezogen werden.
- Wenn die Wartungs- bzw. Reinigungsarbeiten der Aufschnittmaschine durchgeführt werden (und infolgedessen die Schutzvorrichtungen entfernt werden), sind alle restlichen Risiken in Betracht zu ziehen.
- Sich auf die auszuführenden Wartungs- bzw. Reinigungsarbeiten fest konzentrieren.
- Den Zustand des Versorgungskabels regelmäßig prüfen; ein abgenutztes bzw. beschädigtes Kabel stellt eine große elektrische Gefahrenquelle dar.
- Falls die Maschine nicht einwandfrei funktionieren sollte, darf sie auf keinen Fall benutzt werden. Keine Reparaturen vornehmen, sondern sich an eine der Kundendienststellen wenden, die auf der Rückseite dieses Handbuchs angegeben sind.
- Die Maschine sollte nicht zum Schneiden von Tiefkühlkost, Fleisch, Fisch mit Knochen, Gemüse und Produkten, die nicht zu den Lebensmitteln gehören, benutzt werden.
- **Nie das zu Ende gehende Produkt ohne Hilfe des Schneidguthaltearms schneiden.**
- **Keine Stellungen einnehmen, bei denen Körperteile mit dem Messer in direkten Kontakt kommen.**
- Der Hersteller ist in den folgenden Fällen von jeder Haftung befreit:
 - ⇒ falls die Maschine von nicht autorisiertem Personal gehandhabt wird;
 - ⇒ falls Teile mit Nicht-Originalteilen ersetzt werden;
 - ⇒ falls die in diesem Handbuch gegebenen Anweisungen nicht **genauestens** befolgt werden;
 - ⇒ falls die Oberflächen der Maschine mit ungeeigneten Produkten behandelt werden.

KAP. 6 - GEWÖHNLICHE REINIGUNG

6.1 - ALLGEMEINES

- Die Reinigung der Maschine sollte mindestens einmal am Tag ausgeführt werden, wenn nötig, häufiger.
- Die Reinigung aller Teile der Aufschnittmaschine, die mit den Schneidegut in Berührung kommen, ist besonders sorgfältig auszuführen.
- Die Aufschnittmaschine darf nicht mit Hochdruckreinigern oder Wasserstrahl gereinigt werden, sondern mit Wasser und neutralen Reinigungsmitteln. **Jedes anderes Reinigungsmittel ist verboten.** Es dürfen kein Werkzeug, Bürsten, oder anderes benutzt werden, das die Oberfläche der Maschine beschädigen kann.

Vor der Reinigung muss:

- 1) der Netzstecker aus der Steckdose gezogen werden, um die Maschine vollständig vom Rest der Anlage zu isolieren;
- 2) der Verstellknopf mit Skala zur Einstellung der Schnittstärke auf "0" gestellt werden.

ACHTUNG: Die restlichen Risiken aufgrund von schneidenden und/oder spitzen Teilen beachten.

6.2 - REINIGUNG DER MASCHINE

6.2.1 - Reinigung des Schneidguttellers

Der Schlitten (Teller+Arm+Schaft) kann leicht entfernt werden, wenn:

- sich der Verstellknopf auf "0" befindet (1);
- sich der Schlitten (2) am Endanschlag (a), auf der Seite der Schalter befindet;
- den Tellersperrgriff (3) ausdrehen und den Schlitten nach oben ziehen (b).

Anmerkung: für das Modell A muß man das Schlitten langsam ziehen.

- Nachdem der Schlitten entfernt worden ist, kann der Schneidgutteller sorgfältig mit lauwarmem Wasser und neutralem Reinigungsmittel (PH7) gereinigt werden.

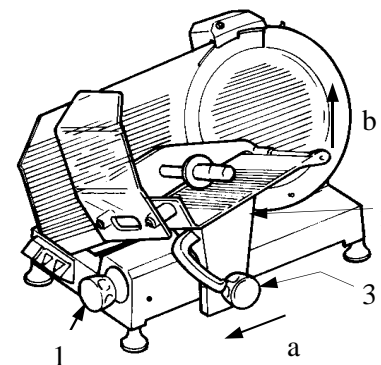


Abb. Nr.12 - Aushängen des Schlittens

5.3 - SCHLEIFEN DES MESSERS (siehe Abb. Nr.11 a-b-c)

ACHTUNG: Bevor das Schleifen des Messer auszuführen, bitte restlichen Gefahrenquellen beachten (kap1.2.2) bezüglich das Schnittgefahr wegen der Mißachtung von untenstehenden Anweisungen.

Zum Schleifen des Messers, das regelmäßig durchgeführt werden sollte, sobald die Schneidfähigkeit nachläßt, sind folgende Anweisungen zu beachten:

1. den Netzstecker aus der Steckdose ziehen und das Messer zur Entfettung sorgfältig mit denaturiertem Alkohol reinigen;
2. Den Kugelknopf (1) lockern, die Schleifvorrichtung (2) bis zum Anschlag (a) anheben und um 180° (b) drehen (siehe Abb. 11a). Bis zum Endanschlag (c) laufen lassen, damit das Messer sich zwischen den zwei Schleifscheiben positioniert. Den Kugelknopf verriegeln;
3. die Maschine durch Druck auf die Starttaste "T" in Betrieb setzen;
4. auf den kleinen Knopf (3) drücken (siehe Abb.Nr. 11b), das an der Schleifscheibe anliegende Messer ca. 30/40 Sekunden lang rotieren lassen, bis sich auf der Klinge des Messers ein leichter Grat bildet;
5. 3/4 Sekunden lang gleichzeitig auf die Knöpfe 3 und 4 drücken und gleichzeitig loslassen (siehe Abb. Nr.11 c);
6. Es empfiehlt sich, die Schleifscheiben nach erfolgtem Schleifvorgang zu reinigen (siehe 6.2.3.);
7. Nach dem Schleifen die Schleifvorrichtung wieder in ihre ursprüngliche Stellung bringen, indem man das Verfahren umgekehrt wiederholt.

N.B. Die Abgratung nicht länger als 3/4 Sekunden durchführen, um eine gefährliche Verkrümmung der Messerklinge zu vermeiden.

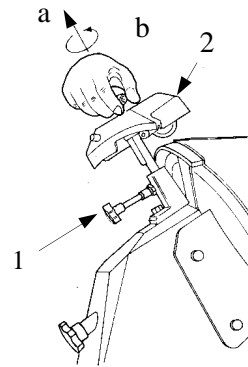


Abb. Nr.11a

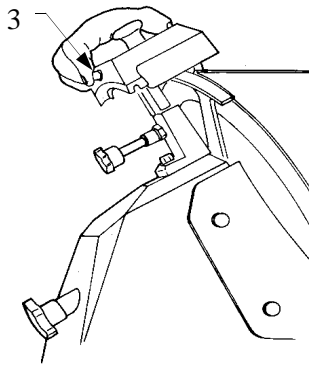


Abb. Nr.11b

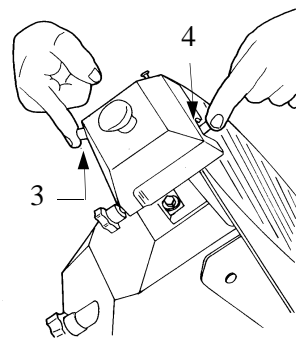


Abb. Nr.11c

1.2 - AN DER MASCHINE INSTALLIERTE SICHERHEITSVORRICHTUNGEN

1.2.1 - MECHANISCHE SICHERHEITSVORRICHTUNGEN

Mit Bezug auf die mechanischen Sicherheitsvorrichtungen, entspricht die in diesem Handbuch beschriebene Aufschnittmaschine den Richtlinien 89/392/CEE, von 91/368/CEE geändert, 92/31/CEE, 93/44/CEE, 93/68/CEE und den Normen EN 1974.

Die Sicherheitsvorrichtungen umfassen (siehe 1.3.3.):

- Messerabdeckung;
- Ring;
- Haube;
- Scheidgutpresse;
- Schneidgutpreßgriff mit Nutmutter und Abstandstück;
- Handschutz auf dem Teller;
- Schneidgutschlitten, der nur entfernt werden kann, wenn sich die Schnittstärkeneinstellungsvorrichtung auf "0" und am Endanschlag befindet. Die Entfernung erfolgt auf der Bedienerseite.

1.2.2 - ELEKTRISCHE SICHERHEITSVORRICHTUNGEN

Mit Bezug auf die elektrischen Sicherheitsvorrichtungen, entspricht die in diesem Handbuch beschriebene Aufschnittmaschine den Richtlinien 73/23/CEE, 89/336/CEE, von 91/368/CEE geändert, 92/31/CEE, 93/44/CEE, 93/68/CEE und den Normen EN 60335-1, EN 60335-2-64 und EN 55014.

Die Aufschnittmaschine ist daher mit folgendem versehen:

- einem Mikroschalter ausgestattet, der die Maschine zum Stillstand bringt, sobald der Benutzer den Zugstab der Messerabdeckung ausdreht (siehe Abb.Nr.1) und kein Einschalten ermöglicht, falls dieser Schutz nicht in der richtigen Stellung ist.
- Relais im Steuerkreislauf, das bei zufälligem Stromausfall für das Wiederanlaufen der Maschine sorgt.

Obgleich die professionellen CE-Aufschnittmaschinen mit den Maßnahmen laut Norm für elektrische und mechanische Unfallverhütung versehen sind (sowohl beim Betrieb als auch bei Reinigung und Wartung), bestehen **RESTLICHE RISIKOS** (89/392/CEE, Punkt 1.7.2.), die nicht ganz beseitigt werden können und auf die mit dem Wort "**ACHTUNG**" in diesem Handbuch hingewiesen wird. Sie betreffen durch das Messer oder andere Bestandteile der Maschine verursachte Schnitt- und Verletzungsgefahr und anderes.

1.3 - BESCHREIBUNG DER MASCHINE

1.3.1 - Allgemeine Beschreibung

Unserer Firma hat die CE-Profi-Aufschnittmaschinen entworfen und hergestellt,

um Lebensmittel (Wurst und Fleisch) aufzuschneiden und dabei olegendes zu garantieren:

- höchste Sicherheit bei Gebrauch, Reinigung und Wartung;
- höchste Hygiene dank sorgfältiger Wahl der Materialien, die mit den Lebensmitteln in Berührung kommen, und Beseitigung der Kanten im Maschinenteil, der mit dem Produkt in Berührung kommt; dies ermöglicht eine leichte, gründliche Reinigung sowie eine einfache Abmontierung;
- höchste Schnittgenauigkeit, dank dem Nockenmechanismus;
- Robustheit und Stabilität aller Bestandteile;
- sehr geräuscharmer Betrieb, dank dem Riemenantrieb;
- leichte Handhabung.

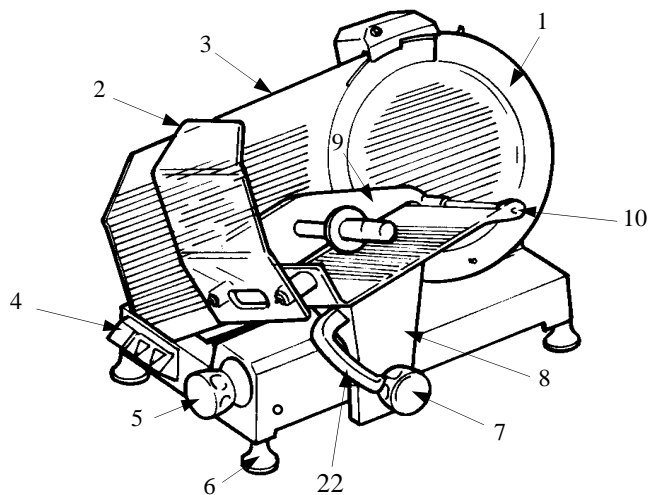
1.3.2 - Konstruktionseigenschaften

Die CE-Profi-Aufschnittmaschinen bestehen aus einer eloxierten Aluminiumlegierung (Peraluman 5 Mg). Sie sorgt für einen hygienischen Kontakt mit den Lebensmitteln, für die Widerstandsfähigkeit gegen Säuren, Salz und gegen Oxydierungserscheinungen.

Das aus 100 Cr 6- Stahl bestehende Messer (verchromt) wurde geschliffen und gehärtet, um einen genauen und glatten Schnitt des Produktes auch nach dem Schleifvorgang zu ermöglichen; die anderen Komponenten sind aus ABS, LEXAN, PLEXIGLAS und Edelstahl AISI 430 oder 304.

1.3.3 - AUFBAU DER MASCHINE

Abb. Nr.1 - Allgemeine Ansicht der Aufschnittmaschine



2. die gewünschte Schnittstärke mit Hilfe des Verstellknopfes einstellen;
3. Damit Unfälle vermieden werden, die richtige Stellung einnehmen: die rechte Hand auf den Schneidguthaltegriff und danach die linke Hand neben die Aufschnitthalterung legen (ohne das Messer zu berühren); der Körper muss senkrecht zur Arbeitsfläche sein (siehe Abb. 9a). **ACHTUNG: Keine Stellungen einnehmen, bei denen Körperteile mit dem Messer in Kontakt kommen (Beispiel: Abb. 9b).**

4. Dann die Starttaste "I" (ein) drücken;
5. Den Schlitten (Schneidguthalter + Schneidgutpreßarm + Schaft) vorsichtig gegen das Messer schieben, ohne Druck auf das Schneidgut auszuüben, da dieses bereits durch sein Eigengewicht gegen die Schnittstärkeneinstellvorrichtung drückt (Schwerkraft). Das Schneidgut geht leicht in das Messer, die zur Aufschnitthalterung geführte, abgeschnittene Scheibe wird abgetrennt und fällt auf die Sammelfläche (siehe Abb. Nr. 10).

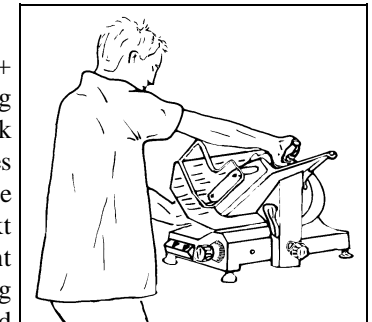


Abb. Nr.9a - richtige Position

6. Die Aufschnittmaschine sollte nicht leer arbeiten
7. Nach dem Schneiden den Verstellknopf auf Null stellen und die Maschine anhalten, indem der Schalter auf "0" (aus) gestellt wird.
8. Das Messer muß geschliffen werden, sobald das Produkt eine ausgefrante bzw. raue Oberfläche aufweist und der Schneidvorgang nur mühsam abläuft (siehe 5.3.).

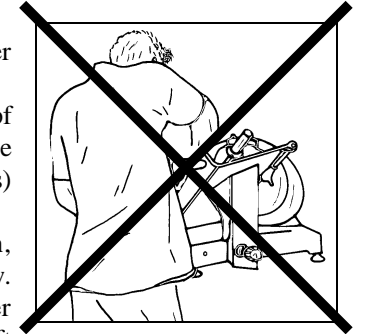


Abb. Nr.9b - verfehlte Position

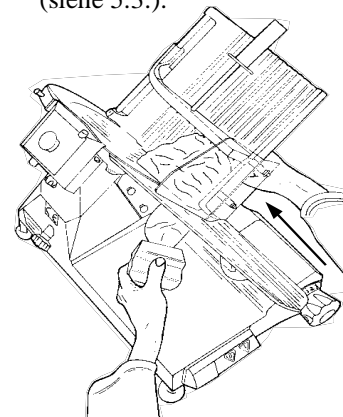


Abb. Nr.10 - Schneiden der Ware

4.4 - BETRIEBSKONTROLLE

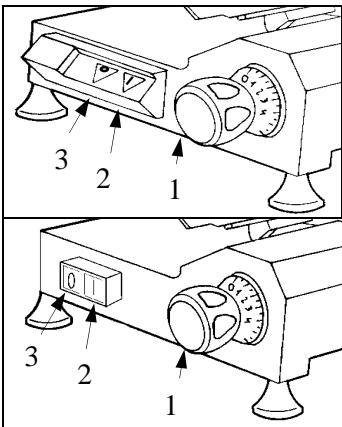
Bevor man mit der Prüfung beginnt, ist sicherzustellen, daß der Teller gut verriegelt ist, anschließend den Betrieb wie folgt überprüfen:

1. die Starttaste "T" (ein) und die Stoptaste "0" (aus) betätigen;
2. die Gleitfähigkeit des Schneidgutschlittens und des Schneidgutpreßarms prüfen;
3. den Betrieb und die Einstellung der Stärkeneinstellung mit Hilfe des Verstellknopfes mit Skala prüfen;
4. den Betrieb der Schleifvorrichtung prüfen (siehe Par. 5.3, Abb. Nr. 11a-b-c);
5. prüfen, ob sich der Schneidgutschlitten nur dann abnehmen läßt, wenn sich der Verstellknopf auf "0" befindet und ob der Verstellknopf nach der Abmontierung in dieser Stellung bleibt;
6. prüfen, ob die Maschine ihren Betrieb einstellt, sobald der Zugstab der Messerabdeckung abgeschraubt wird.

KAP. 5 - GEBRAUCH DER MASCHINE

5.1 - SCHALTUNGEN

Die Schalter befinden sich auf der linken Seite des Geräteunterteils (siehe untenstehende Abbildung).



1. Verstellknopf für die Einstellung der Schnittstärke.
2. Starttaste "T".
3. Stoptaste "0".

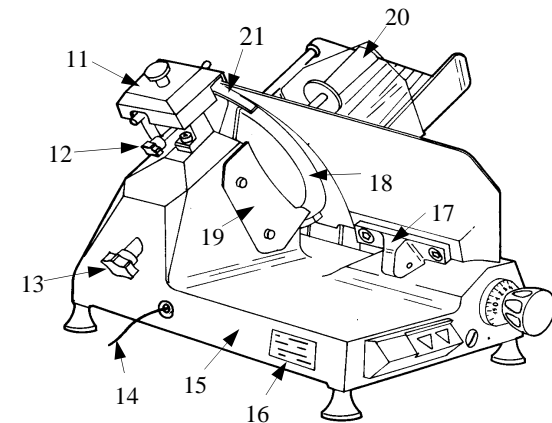
Abb. Nr.8 -Anordnung der Schalter

5.2 - LADEN UND AUFSCHNEIDEN DES SCHNEIDGUTS

ACHTUNG: Das Schneidgut darf nur dann auf den Schlitten geladen werden, wenn sich der Verstellknopf auf "0" befindet und der Motor steht, dabei immer das Messer und die Messerspitzen beachten.

Das zu befolgende Verfahren ist:

1. das Schneidgut aufladen, gegen die Schnittstärkeeinstellvorrichtung stellen und mit dem gezahnten Arm blockieren;



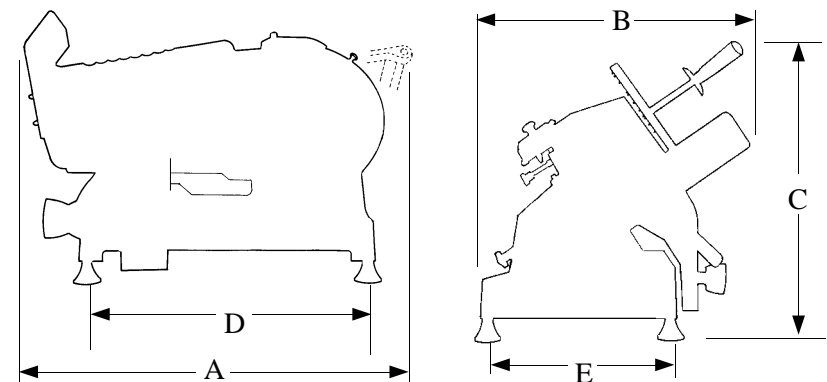
ERKLÄRUNG:

- | | |
|---------------------------------|---|
| 1 - Messerabdeckung | 12 - Sperrknopf für Schleifvorr. |
| 2 - Handschutz | 13 - Zugstab der Messerabdeckung |
| 3 - Schnittstärkeeinstellvorr. | 14 - Versorgungskabel |
| 4 - Tastatur | 15 - Geräteunterteil |
| 5 - Verstellknopf mit Skala | 16 - Technisches Schild - Kennnummer |
| 6 - Füßchen | 17 - Halterung der Schnitteinstellvorr. |
| 7 - Schlittensperrknopf | 18 - Messer |
| 8 - Schaft | 19 - Aufschnitthalterung |
| 9 - Scheidgutpreßarm | 20 - Schneidgutpreßgriff |
| 10 - Schneidguteller | 21 - Schaftgriff |
| 11 - Schleifvorrichtung (Haube) | 22 - Handgriff der Schaft |

KAP. 2 - TECHNISCHE DATEN

2.1 - AUSSENMASSE, GEWICHT, EIGENSCHAFTEN...

Abb. Nr.2 - Abbildung der Außenmaße



MODELL	M.E.	A 250 - 275 - 300		
Messer-durchmesser	mm.	250	275	300
Länge A	mm.	600	615	650
Breite B	mm.	595	595	630
Höhe C	mm.	485	485	530
Abstand zwischen den Füßchen D	mm.	440	440	440
Abstand zwischen den Füßchen E	mm.	330	330	330
Tellermäße	mm.	245 x 235	245 x 235	280 x 270
Schlittenhub	mm.	270	280	275
Schnittgröße	mm.	195 x 235	205 x 235	220 x 235
Schnitt-stärke	mm.	0 ÷ 15	0 ÷ 15	0 ÷ 15
Messer-umdrehungen	(g/l)	300	300	300
Motor	W	160	160	200
Gewicht	Kg	20,5	22	24
Versorgung	Mn. Tf.	230V./50Hz 230-400V/50Hz	230V./50Hz 230-400V/50Hz	230V./50Hz 230-400V/50Hz
Geräusch	dB	≤ 65	≤ 65	≤ 65

4.3 - SCHALTPLÄNE

4.3.1 - Schaltplan der einphasigen Elektroanlage (siehe Abb. Nr.6)

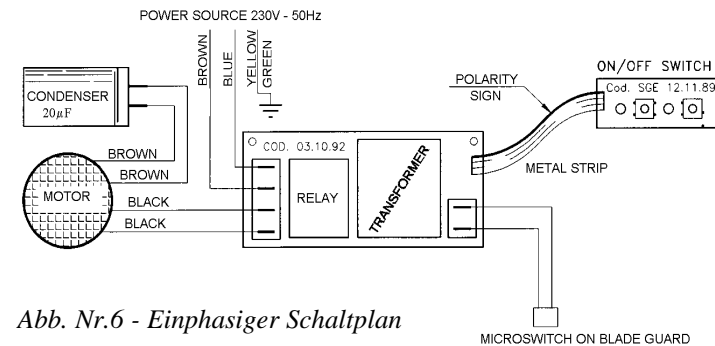
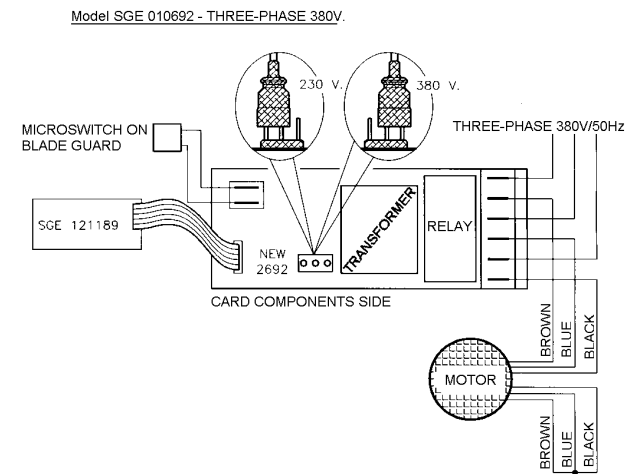


Abb. Nr.6 - Einphasiger Schaltplan

4.3.2 - Schaltplan der dreiphasigen Elektroanlage (siehe Abb. Nr.7)



Model SGE 010692 - THREE-PHASE 230V.

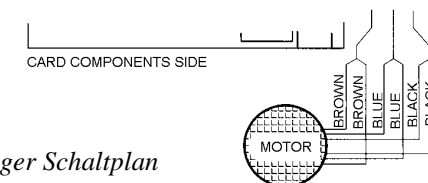


Abb. Nr.7 - Dreiphasiger Schaltplan

4.2.2 - Aufschnittmaschine mit dreiphasigem Motor

Die Aufschnittmaschine wird mit einem 1,5 m langen Versorgungskabel mit 4x1 mm²- Querschnitt geliefert.

Die Aufschnittmaschine mit einem CEI-Stecker (rot) an das dreiphasige Versorgungsnetz 400 Volt 50 Hz anschließen, wobei ein magnetthermischer Differentialschalter 10A, $\Delta I=0.03A$ zwischengeschaltet wird.. Sich anschließend vergewissern, ob die Erdungsanlage einwandfrei funktioniert.

Bevor man die Maschine endgültig an die dreiphasige Versorgungslinie anschließt, muß der Drehsinn des Messers geprüft werden, indem die Starttaste "I" (ein), dann sofort die Stoptaste "0" (aus) gedrückt wird. Von der Seite der Messerabdeckung aus gesehen, muss sich das Messer im Gegenuhrzeigersinn drehen. Falls der Drehsinn nicht korrekt sein sollte, zwei bzw. drei Versorgungsdrähte im Stecker bzw. in der Steckdose umkehren.

Die dreiphasigen Motoren der CE-Profi-Aufschnittmaschinen können sowohl mit einer dreiphasigen 230V Spannung als auch mit einer 400V Spannung funktionieren.

Falls nicht anders angegeben, werden die Anschlüsse für die 400V Versorgung durchgeführt; für die Anpassung an das dreiphasige 230V Netz wenden Sie sich bitte an die "KUNDENDIENSTSTELLE".

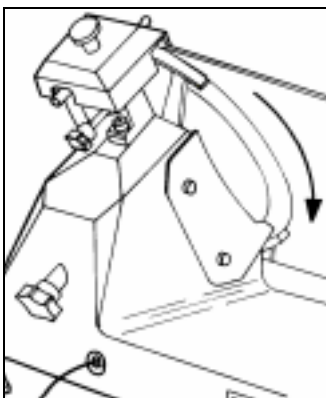


Abb. Nr.5 - Drehsinn des Messers

TAB. Nr.2 - AUSSENMASSE UND TECHNISCHE EIGENSCHAFTEN

MODELL	M.E.	O 300	A 330 - 350	
Messer- durchmesser	mm.	300	330	350
Länge A	mm.	600	710	710
Breite B	mm.	615	620	620
Höhe C	mm.	500	595	610
Abstand zwischen den Füßchen D	mm.	430	510	510
Abstand zwischen den Füßchen E	mm.	310	325	325
Tellermaße	mm.	250 x 275	280 x 270	280 x 270
Schlittenhub	mm.	255	325	330
Schnittgröße	mm.	235 x 230	230 x 270	250 x 270
Schnitt-stärke	mm.	0 ÷ 12	0 ÷ 15	0 ÷ 15
Messer- umdrehungen	(g/l)	300	300	300
Motor	W	200	260	260
Gewicht	Kg	23	33.5	35
Versorgung	Mn. Tf.	230V./50Hz 230-400V/50Hz	230V./50Hz 230-400V/50Hz	230V./50Hz 230-400V/50Hz
Geräusch	dB	≤ 65	≤ 65	≤ 65

ACHTUNG: Die elektrischen Eigenschaften der Maschine sind auf dem Schild auf der Rückseite des Gerätes angegeben; bevor man den Anschluß durchführt unbedingt Abschnitt 4.2. elektrischer Anschluß durchlesen.

KAP. 3 - ERHALT DER MASCHINE

3.1 - SENDUNG DER MASCHINE (siehe Abb. Nr.3)

Die Aufschnittmaschine verläßt unsere Lager in einer stabilen Verpackung. Die Verpackung besteht aus:

- a) einer Außenschachtel aus stabilem Karton;
- b) der Maschine;
- c) zwei Kartoneinlagen, damit die Maschine nicht verrutscht;
- d) Messer Abzieher;
- e) dem vorliegenden Handbuch;
- f) einem Ölkännchen;
- g) der CE-Konformitätserklärung.

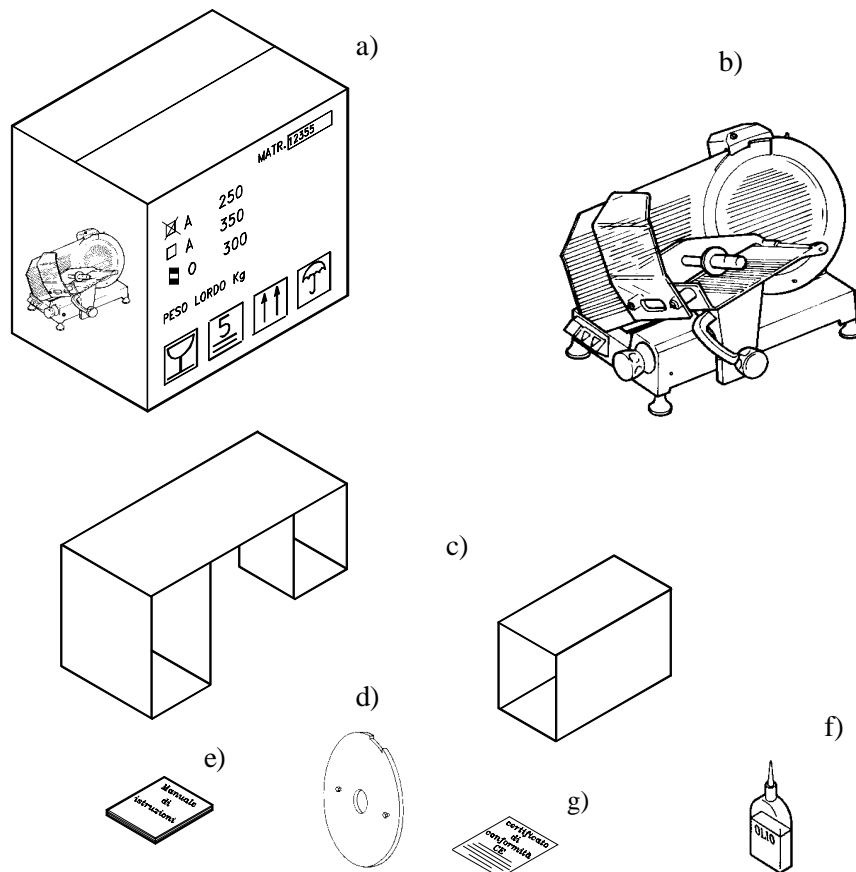


Abb. Nr.3 Beschreibung der Verpackung

3.2 - VERPACKUNGSKONTROLLE BEI WARENEINGANG

Das angelieferte Frachtstück kann, falls es keine äußeren Schäden aufweist, geöffnet werden. Man sollte sich dabei vergewissern, daß kein Material fehlt (siehe Abb. Nr.3). Sollte das Frachtstück bei der Übergabe Transportschäden verschiedener Art aufweisen, muß der Frachtführer unbedingt darüber informiert werden. Innerhalb von 3 Tagen nach dem Lieferungsdatum, das den Unterlagen entnommen werden kann, ist ein genauer Bericht über die eventuellen von der Maschine erlittenen Schäden zu verfassen. **Die Verpackung nicht umkippen!!** Sicherstellen, dass das Frachtstück beim Transport an den 4 vorgesehenen Punkten fest angefasst wird (parallel zum Boden halten).

3.3 - ENTSORGUNG DER VERPACKUNG

Die Komponenten der Verpackung (Karton, eventuelle Paletten, Kunststoff-Bandeisen und PUR- Schaum) können problemlos mit dem Stadtmüll entsorgt werden. Falls die Maschine in einem Land aufgestellt werden sollte, in dem es besondere Normen gibt, müssen die Verpackungen gemäß den geltenden Normen beseitigt werden.

KAP. 4 - DIE INSTALLATION

4.1 - AUFSTELLUNG DER MASCHINE

Die Ebene, auf der die Maschine aufgestellt wird, muß die in Tab.1-2 (je nach Modell) angegebenen Auflageabmessungen beachten; sie muß ausreichend breit, gut nivelliert, trocken, glatt, fest, stabil und 80 cm vom Boden entfernt sein. Die Maschine muss in einem Raum mit höchstens 75% nicht salzhaltiger Feuchtigkeit und einer Temperatur zwischen +5°C und +35°C aufgestellt werden, nie in Räumen, die zu Betriebsstörungen der Maschine führen.

4.2 - ELEKTRISCHER ANSCHLUSS

4.2.1 - Aufschnittmaschine mit einphasigem Motor

Die Aufschnittmaschine wird mit einem 1,5 m langen Versorgungskabel mit 3x1 mm² Querschnitt und einem "SCHUKO"- Stecker geliefert. Die Aufschnittmaschine an 230 Volt 50 Hz anschließen, wobei ein magnetischer Differentialschalter 10A, ΔI=0.03A zwischengeschaltet wird. Sich anschließend vergewissern, ob die Erdungsanlage einwandfrei funktioniert. Sich vergewissern, ob die Daten auf dem technischen Schildes- Kennnummer (Abb. Nr.4) mit den Daten in den Liefer- und Transportunterlagen übereinstimmen.

Mod.	Watt.
Matr.	Hz.
... H.p. ... A. ... Kg. ...	
~ Volts. ...	
Anno	

Abb. Nr.4 - Technisches Schild - Kennnummer

7.5 - BLADE

Check that the blade does not lose more than 10mm of its original diameter. To have it replaced call the “SERVICE CENTRE”.

7.6 - GRINDING MOLES

Check that the grinding moles retain their abrasive property during sharpening operations. If they must be replaced not to damage the blade ; therefore call the “SERVICE CENTRE”.•

7.7 - LUBRICATION OF SLIDING GUIDES

From time to time pour some oil drops (from the oil phial provided with the slicer) onto the round bar along which the carriage slides back and forth; this operation can be carried out through the hole (OIL) next to the dial knob.

7.8 - LABEL OF THE PUSH-BUTTON PANEL

If the label of the push-button panel has been damaged, call the “SERVICE CENTRE” to substitute it.

CHAP. 8 - MACHINE DISPOSAL

8.1 - PUTTING THE MACHINE OUT OF SERVICE

If for some reason, you decide to put the machine out of service, make sure nobody can use it: **disconnect it from mains and eliminate the electrical connections**

8.2 - MACHINE DISPOSAL

When the machine is out of service, it can be eliminated easily. To dismantle the slicer, contact a specialized centre, paying attention to the different materials used (see chap.1 § 3.2).

**SERVICE CENTRE
AUTHORISED DEALER**

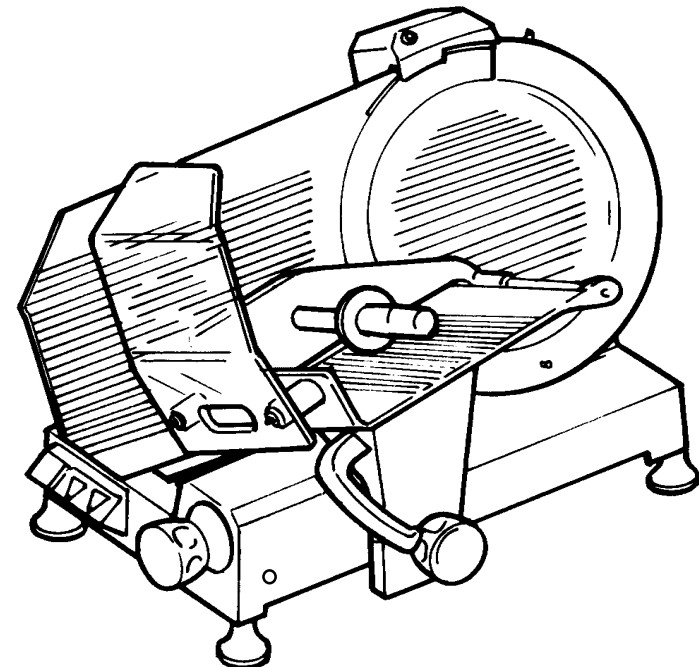
Professional slicer of type :

O 300

A 250 - 275 - 300

A 330 - 350

OPERATING AND MAINTENANCE MANUAL



INTRODUCTION

- This manual is meant to provide customers with information on the slicer and its specifications and the necessary operating and maintenance instructions in order to guarantee the best possible use of the machine and preserve its efficiency in the long term.
- This manual is to be used by qualified and skilled people well informed about the use of the slicer and its periodical maintenance.

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6.2.3 - cleaning of the sharpener

The sharpener cleaning operation is carried out by rubbing the grinding moles with a brush ; the moles must be placed in the safety position which means that they must be turned towards the side opposite to the blade.

6.2.4 - cleaning of the deflector

The two screws (a) locking the deflector must be unscrewed to remove it (*see FIG. n°15*).

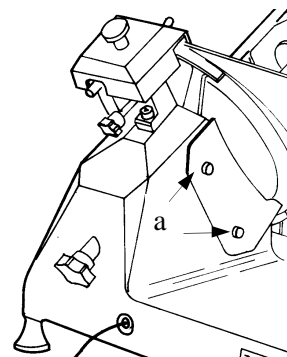


FIG. n°15 - view of the deflector

At this stage clean the deflector with hot water and neutral detergent.

CHAP. 7 - MAINTENANCE

7.1 - GENERAL FEATURES

Before starting maintenance it is necessary to:

- a) disconnect the power supply cord plug from the socket to isolate the slicer from the electric circuit completely.
- b) place the dial knob adjusting the thickness plate in the “0” position.

7.2 - BELT

The belt is not to be adjusted. Generally it must be replaced after 3/4 years; in this case please call your authorized “SERVICE CENTRE”.

7.3 - FEET

Feet may deteriorate and lose elasticity thus reducing the stability of the slicer. In this case they must be replaced.

7.4 - POWER SUPPLY CORD

Periodically check whether the power supply cord is worn-out and, if this is the case, please call the “SERVICE CENTRE” to have it replaced.

6.2.2 - blade, blade guard and ring cleaning

Unscrew the knob of the tie screw (1) (*see FIG. n°13*) to release the blade guard (2).

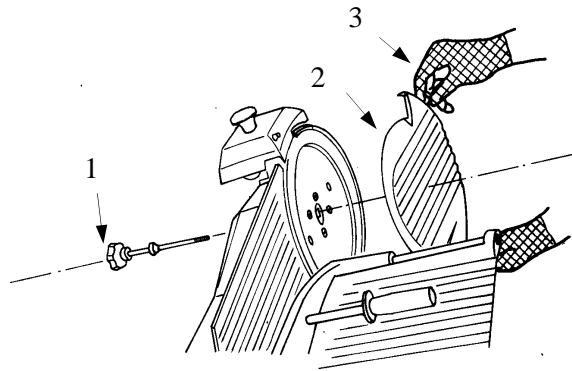


FIG. n°13 - Release of blade guard

WARNING: The blade cleaning must be carried out with metal gloves (3) and a wet cloth. To clean the blade on the opposite surface, it is necessary to remove the blade (*see FIG. n°14*).

The blade is to be removed as follows:

- 1) disassemble the blade cover (*see FIG. n°13*);
- 2) remove (a) the sharpener and open the thickness plate with the dial knob to make the blade removal tool (b) adhere to the blade;
- 3) loosen the 3 or 4 screws (f) (according to the model) that fix the blade;
- 4) lean the plexiglas blade removal tool on the blade to obtain the coupling of the blade holes with the two screws (e), turn the blade until it reaches the correct position;
- 5) tighten the screws (e) not excessively.

N.B. the blade guard must be cleaned with hot water and neutral detergent.

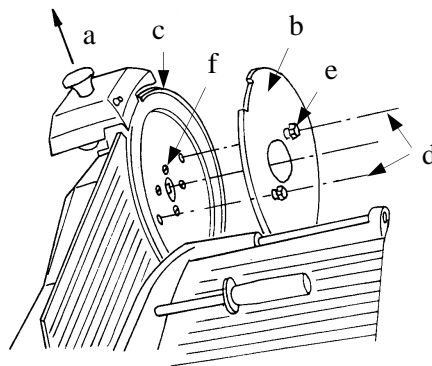


FIG. n°14 - Placing the mask in order to remove the blade

5.3 - SHARPENING OF BLADE

CHAP. 6 - ORDINARY CLEANING

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- 6.2 - SLICER CLEANING PROCEDURE
 - 6.2.1 - meat hopper cleaning
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 - 6.2.3 - sharpener cleaning of the sharpener
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CHAP. 7 - MAINTENANCE AND USEFUL ADVICE

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CHAP. 1 - INFORMATION ON THE SLICER

1.1 - GENERAL PRECAUTIONS

- The slicer must be operated only by highly qualified people who are fully aware of the safety measures described in this manual.
- In case of a personnel turn over, training is to be provided in advance.
- Although the slicer is equipped with safety devices in the dangerous points, it is recommended not to touch the blade and the moving components.
- Before starting cleaning and maintenance, disconnect the slicer plug from the supply socket.
- Assess the residual risks carefully when protection devices are removed to carry out cleaning and maintenance.
- Cleaning and maintenance require great concentration.
- A regular control of the electric supply cords is absolutely necessary; a worn-out or damaged cord can expose users to great electric shock hazard.
- If the slicer shows malfunctions, it is recommended not to use it and to abstain from trying to repair it; please call the "SERVICE CENTRE".
- Do not use the slicer for frozen products, meat and fish with bones and any products other than foodstuffs.
- **Do not use the slicer without the help of the meat pusher, when the meat is nearly finished.**
- **Do not place yourself in a dangerous position, the blade may cause injuries.**
- The manufacturer is not liable in the following cases:
 - ⇒ if the slicer has been tampered by non-authorized personnel;
 - ⇒ if some parts have been substituted by non original spare parts;
 - ⇒ if the instructions contained in this manual are not followed **accurately**;
 - ⇒ if the slicer is not cleaned and oiled with the right products.

1.2 - SAFETY SYSTEMS INSTALLED IN THE SLICER

1.2.1 - MECHANICAL SAFETY SYSTEM

The mechanical safety system of the slicer described in this manual complies with EC directives 89/392, mod. EC 91/368, 92/31, 93/44, 93/68 and regulations EN 1974.

The safety system includes (see 1.3.3):

- blade guard;
- ring;
- cover;
- meat pusher;
- meat pusher knob with ring nut and spacer;
- hand cover on the meat hopper;

CHAP. 6 - ORDINARY CLEANING

6.1 - GENERAL FEATURES

1. The slicer cleaning must be carried out at least once a day or more frequently, if necessary.
2. Cleaning must be extremely accurate for those parts of the slicer which are directly or indirectly in contact with foodstuffs.

The slicer must not be cleaned with water-cleaners and high pressure jets of water, but use water and neutral detergent. **Do not use other detergents.** Tools, brushes and other devices likely to damage the slicer's surface must not be used.

Before carrying out any cleaning operation it is necessary to:

- 1) disconnect the power supply plug from the socket to isolate the slicer from the rest of the electric circuit completely;
- 2) set the dial knob adjusting the plate to the "0" position;

WARNING: Pay attention to residual risks due to cutting and/or sharp edges.

6.2 - SLICER CLEANING PROCEDURE

6.2.1 - meat hopper cleaning (see FIG. n°12)

The carriage (meat hopper + arm + stem) is easily removable:

- with the dial knob set in the "0" position (1);
- the carriage (2) at the end of its run (a) near the controls;
- unscrew the handwheel (3), slide the carriage upwards (b);

NOTE: For model A the carriage must be pulled aside.

- after having removed the carriage, it is possible to clean accurately the meat hopper with hot water and neutral detergent (PH 7).

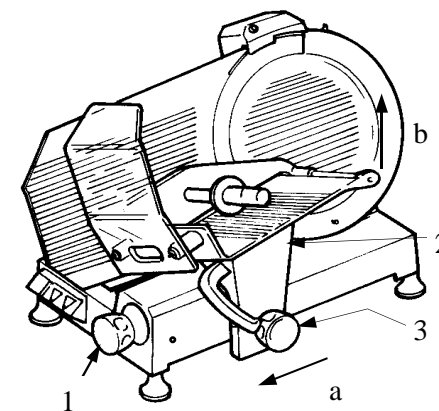


FIG. n°12 - Release of the carriage

5.3 - SHARPENING OF BLADE (see FIG. n°11 a-b-c)

WARNING: Before proceeding with blade sharpening, remain alert to the **RESIDUAL RISKS** (see §1.2.2) that refer to the hazard of injury if the instructions below are not followed.

The blade must be sharpened periodically and as soon as it becomes blunt; the following detailed instructions are to be carried out:

1. clean the blade accurately with denaturated alcohol to remove grease after the plug has been disconnected from the socket;
2. unscrew the knob (1), lift (a) the sharpener (2) up to the locking position and rotate it 180° (b) (see FIG. n°11a). Then let it move to the end (c) so that the blade is positioned between the two grinding moles. Lock the knob;
3. switch-on the slicer by pushing the button "I" (ON);
4. push the small button (3) (see FIG. n°11b), let the blade rotate against the grinding mole for 30/40 sec. to produce burr on the blade edge;
5. push buttons simultaneously for 3/4 seconds (3 and 4) and then leave them simultaneously (see FIG. n°11c);
6. it is recommended to clean the grinding moles by following the sharpening (see 6.2.3);
7. once sharpening has been completed, return the slicer to its original setting with the reverse procedure.

NOTE: Do not prolong the burring operation beyond 3/4 sec. in order to prevent the dangerous twisting of the blade cutting edge.

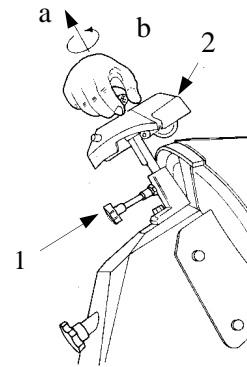


FIG. n°11a

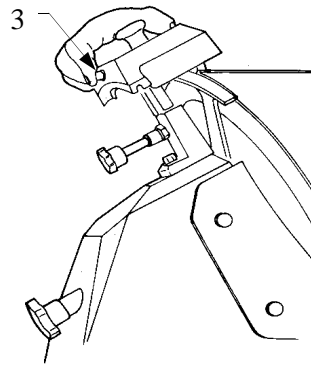


FIG. n°11b

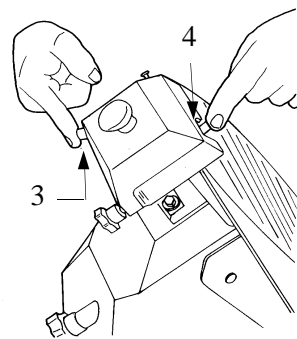


FIG. n°11c

- carriage only removable when the thickness gauge is set in the "0" position, at the end of its travel and towards the operating side.

1.2.2 - ELECTRICAL SAFETY SYSTEM

The safety system installed to protect users against electrical risks is in compliance with EC directives 72/23, 89/336, mod. 91/368, 92/31, 93/68 and regulations EN 60335-1, EN 60335-2-64, EN 55014.

The slicer is equipped with:

- a micro-switch which stops the slicer in case the tie rod for blade guard is removed (see FIG. n°1); the micro-switch prevents from restarting the slicer if the guard has not been set in the switch-off position.
- a relay in the control box which requires the restarting of the slicer when a power cut occurs.

Even though CE professional slicers are provided with electrical and mechanical protections (when the slicer is working and for maintenance and cleaning operations), there are still **RESIDUAL RISKS** (EC 89/392 point 1.7.2) that cannot be eliminated completely; these risks are mentioned in this manual under **WARNING**. The blade and other parts of the machine can cause cuts and injuries.

1.3 - SPECIFICATIONS OF THE SLICER

1.3.1 - general description

Our firm has designed and manufactured the CE line of professional slicers to cut foodstuffs (as salami and meat) in order to guarantee:

- the highest degree of safety in functioning, cleaning and maintenance;
- the highest hygienic standards due to an accurate choice of materials and a smooth design of the slicer components which come into contact with products so as to obtain easy and total cleaning and easy disassembly;
- the greatest accuracy in cutting foodstuffs thanks to a cam mechanism;
- solidity and stability of components;
- the highest degree of noiselessness due to belt drive;
- great handiness.

1.3.2 - construction features

The professional slicers CE are made of an aluminium alloy (Peraluman Mg5) treated by anodic oxidation. This procedure guarantees high hygienic standards of the parts interested by the cut and resistance to acids, salts and oxidation processes.

The blade is made of chromium plated steel 100Cr6; it is grinded and hardened to guarantee an accurate and sharp cut of products also after it has been resharpened. The other components of the slicer are made of ABS, LEXAN,

PLEXIGLAS and stainless steel AISI 430 or 304.

1.3.3 - Slicer components

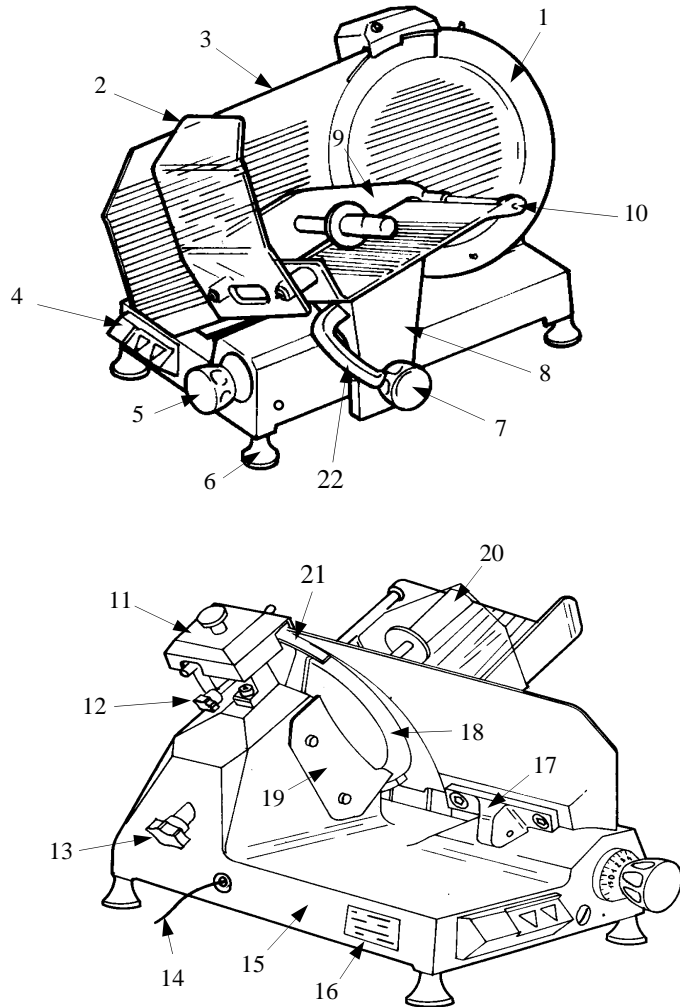


FIG. n°1 - General view of the slicer

to avoid accidents, the person who is cutting has to face the machine and stand correctly: put the right hand on the meat pusher, and then the left one beside the deflector (**do not touch the blade**); the body must be perpendicular to the working surface (see FIG. n°9a). **WARNING: Pay the maximum attention: no members of your body should enter in contact with the blade (see FIG. n°9b);**

4. push the switch-on button "I";
5. smoothly push the carriage (meat hopper + meat pusher + stem) towards the blade without exerting pressure on foodstuffs with the meat pusher since they have their own force of gravity which exerts pressure on the thickness gauge. The blade will easily cut foodstuffs and slices will be guided by the deflector onto the collecting plate (see FIG. n°10);
6. do not operate the slicer without foodstuffs;
7. once foodstuffs have been cut, set the dial knob in the "0" position and switch off the machine by setting the switch to the "0" position;
8. sharpen the blade as soon as slices show a rough or frayed surface and the cutting becomes difficult (see 5.3).

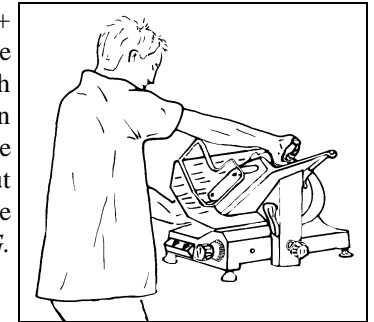


FIG. n°9a - Right position



FIG. n°9b - Bad position

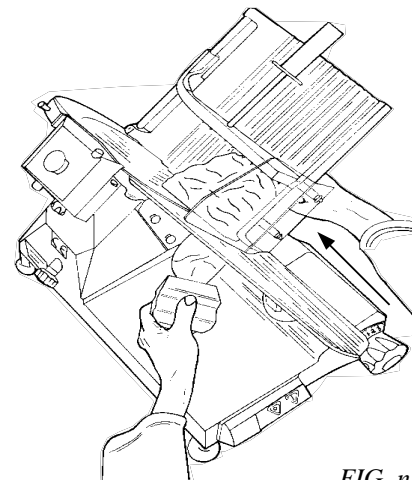


FIG. n°10 - Meat cut

4.4 - FUNCTIONING CHECK

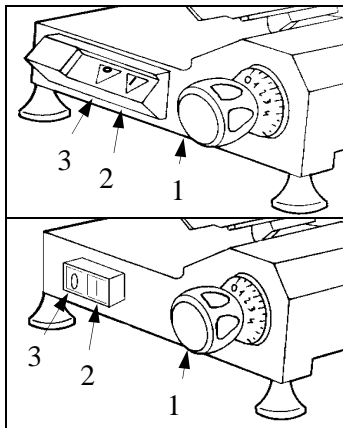
Before testing the slicer check that the meat hopper is blocked and then try the functioning according to the following procedure:

1. push the switch-on button “I” (ON) and the switch-off button “O” (OFF);
2. check the sliding of the meat hopper and meat pusher;
3. check the functioning and adjustment of the plate through the dial knob;
4. 4 - check the functioning of the sharper (see § 5.3, *FIG: n°11 a-b-c*);
5. check that the meat hopper can be disassembled only with the dial knob set in the “0” position and that, after disassembling the machine, the knob remains in this position;
6. check that the slicer stops functioning by unscrewing the tie rod for blade guard.

CHAP. 5 - OPERATING OF THE SLICER

5.1 - CONTROLS

Controls are placed on the left hand side of the base as shown in the picture above.



1. Dial knob to adjust the cutting thickness.
2. Switch-on button “I”.
3. Switch-off button “O”.

FIG. n°8 - Position of controls

5.2 - LOADING AND SLICING OF FOODSTUFFS

WARNING: Products to be cut must be loaded on the meat hopper only when the dial knob is set to the “0” position and pay attention to the blade and the sharp edges.

The procedure is as follows:

1. once the product has been loaded onto the meat hopper and placed against the plate, stop it with the arm provided with gripping points;
2. adjust the dial knob so as to obtain the desired cutting thickness;

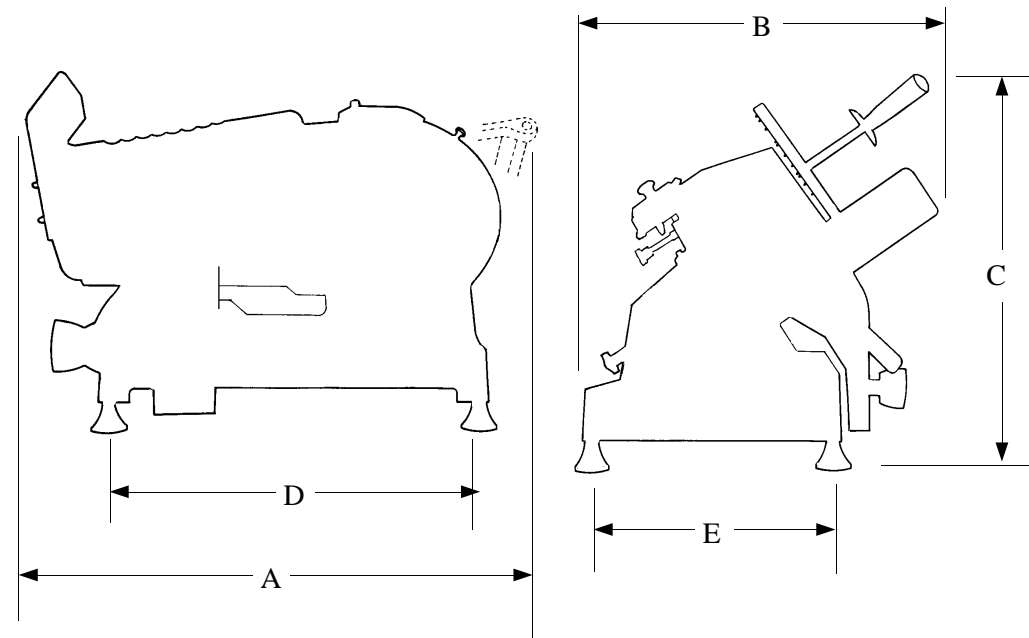
LEGEND:

- | | |
|-----------------------------|-----------------------------------|
| 1 - Blade guard | 11 - Sharpener |
| 2 - Hand cover | 12 - Sharpener locking knob |
| 3 - Thickness gauge (plate) | 13 - Tie rod for blade guard |
| 4 - Push-button panel | 14 - Power supply cord |
| 5 - Dial knob | 15 - Base |
| 6 - Feet | 16 - Rating plate - serial number |
| 7 - Carriage locking knob | 17 - Thickness gauge support |
| 8 - Stem | 18 - Blade |
| 9 - Meat press | 19 - Deflector |
| 10 - Meat hopper | 20 - Meat press knob |
| | 21 - Ring |
| | 22 - Hopper push-handle |

CHAP. 2 - TECHNICAL DATA

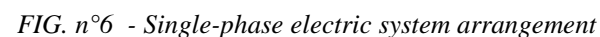
2.1 - OVERALL DIMENSIONS, WEIGHT, CHARACTERISTICS ...

FIG. n°2 - Drawings of the overall dimensions

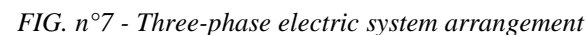


MODEL	U.m.	A 250 - 275 - 300		
Blade diametre	mm.	250	275	300
Length A	mm.	600	615	650
Width B	mm.	595	595	630
Height C	mm.	485	485	530
Distance between feet D	mm.	440	440	440
Distance between feet E	mm.	330	330	330
Hopper size	mm.	245 x 235	245 x 235	280 x 270
Carriage run	mm.	270	280	275
Capacity of the cut	mm.	195 x 235	205 x 235	220 x 235
Thickness of the cut	mm.	0 ÷ 15	0 ÷ 15	0 ÷ 15
Blade turns	(g/l)	300	300	300
Motor	W	160	160	200
Weight	Kg	20,5	22	24
Power Supply	Mn. Tf.	230V./50Hz 230-400V/50Hz	230V.50Hz 230-400V/50Hz	230V./50Hz 230-400V/50Hz
Noise level	dB	≤ 65	≤ 65	≤ 65

4.3.1 - arrangement of the single-phase electric circuit (see FIG. n°6).



4.3.2 - arrangement of the three-phase electric circuit (see FIG. n°7).



4.2.2 - slicer equipped with a three- phase motor

The slicer is equipped with a power supply cord with a section of 5x1mm² and a length of 1.5m.

Connect the slicer with a 400 Volt - 50 Herz three-phase electric circuit by means of a CEI plug interposing a differential-magnetothermic switch of 10A., $\Delta I = 0,03A.$. Check that the earthing is fully operational. Before connecting the machine to the three-phase power supply circuit, check the direction of blade rotation by pushing the button “I” (ON) (see CHAP. 5.1 FIG. n°8) and immediately afterwards the cut-off button “O” (OFF).

The direction of blade rotation must be anti-clockwise looking at the machine from the blade guard side (see FIG. n°5).

If the direction of rotation is wrong, reverse two of the three power supply cords in the plug or in the socket (black and grey).

Three-phase motors installed in CE professional slicers can work with both 230 V.three-phase tension and 400 V tension.

Unless otherwise specified, connections are made with 400 V. power supply; call the “SERVICE CENTRE” if matching with the 230 V three-phase circuit. is required.

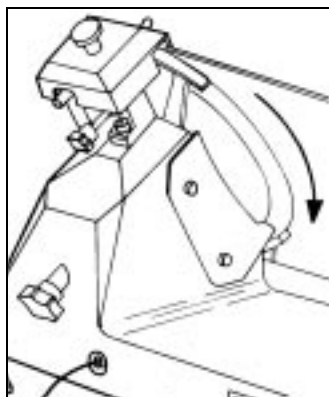


FIG.n°5 - Sense of blade rotation

TAB. n°2 - OVERALL DIMENSIONS AND TECHNICAL CHARACTERISTICS

MODEL	U.m.	O 300	A 330 - 350	
Blade diametre	mm	300	330	350
Length A	mm	600	710	710
Width B	mm	615	620	620
Height C	mm	500	595	610
Distance between feet D	mm	430	510	510
Distance between feet E	mm	310	325	325
Hopper size	mm	250 x 275	280 x 270	280 x 270
Carriage run	mm	255	325	330
Capacity of the cut	mm	235 x 230	230 x 270	250 x 270
Thickness of the cut	mm	0 ÷ 12	0 ÷ 15	0 ÷ 15
Blade turns	g/l	300	300	300
Motor	W	200	260	260
Weight	Kg	23	33.5	35
Power Supply.	Mn. Tf.	230V./50Hz 230-400V/50Hz	230V./50Hz 230-400V/50Hz	230V./50Hz 230-400V/50Hz
Noise level	dB	≤ 65	≤ 65	≤ 65

WARNING: Electrical features of the slicer are shown in the rating plate placed on the back side of the machine; before connecting the slicer to the electric system see § 4.2. Electric connections.

CHAP. 3 - SUPPLY OF THE SLICER

3.1 - DISPATCH OF THE SLICER (see FIG. n°3)

Slicers are accurately packed and then dispatched from our warehouses; the package includes:

- a) a strong cardboard box;
- b) the slicer;
- c) two cardboard filling grafts to keep the slicer stable;
- d) blade removal tool
- e) this manual;
- f) an oil phial.
- g) EC conformity declaration.

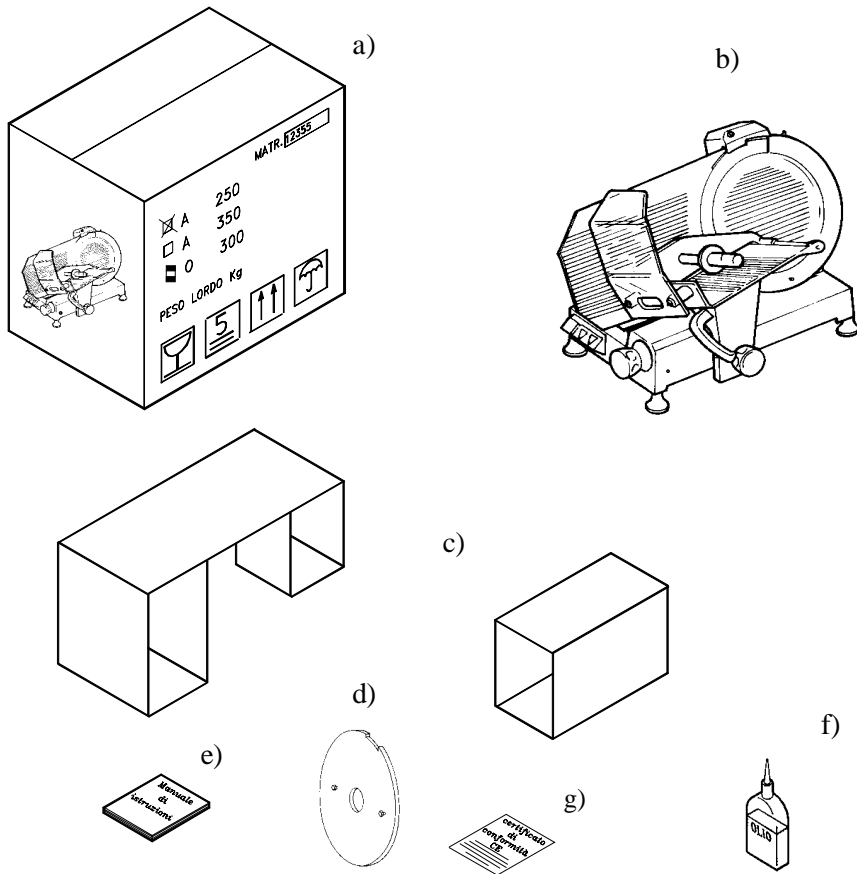


FIG. n°3 - Description of the package

3.2 - PACKAGE CHECK UPON ARRIVAL

If no external damage is evident on the package upon its arrival, open it and check that all the components are inside (see FIG. n° 3). If the package has suffered from rough handling, bumps or crashes, the carrier must be informed about any damage; moreover a detailed report on the extent of the damage caused to the machine must be filled within three days from the delivery date shown in the shipping documents. **Do not overturn the package!!** When the package is transported, make sure, the box is lifted by the 4 corners (parallel to the ground)

3.3 - PACKAGING DISPOSAL

The components of the packaging (cardboard box, pallets, plastic straps and polyurethane) are urban solid waste; therefore they can be easily disposed.

If the slicer is to be installed in countries where specific regulations are in force, packaging must be disposed in compliance with them.

CHAP. 4 - INSTALLATION

4.1 - SETTING UP OF THE SLICER

The slicer must be installed upon a working table suitable for the slicer's overall dimensions shown in Table 1-2 (according to the model); therefore it must be adequately large, well levelled, dry, smooth, resistant, stable and placed at a height of 80 cm from the ground.

Moreover the machine must be installed in a room with max. 75% not saline humidity at a temperature between +5°C and 35°C; that is to say in a place that does not provoke the slicer failure.

4.2 - ELECTRIC CONNECTION

4.2.1 - slicer equipped with a single-phase motor

The slicer is equipped with a power supply cord (section of 3x1mm² and length of 1.5m) and a "SHUKO" plug.

Connect the slicer with a 230 Volt - 50 Herz electric circuit by interposing a differential- magnetothermic switch of 10A, $\Delta I = 0,03A$. Check that the earthing is fully operational.

Moreover check that features on the rating plate - serial number (FIG. n°4) correspond to the features shown in the consignment and delivery note.

Mod.	_____				
Matr.	_____	_____	Watt.	_____	
	_____	H.p.	_____	A.	_____ Hz.
○	_____	~	Volts.	_____	Kg. ○
Anno	_____				

FIG. n°4 - Rating plate - serial number

"SERVICE APRÈS- VENTE" pour le remplacer.

7.5 - LAME

Vérifier qu'après un usage prolongé, le diamètre de la lame ne se réduise pas de plus de 10 mm par rapport au diamètre standard. Pour la remplacer, appelez le "SERVICE APRÈS-VENTE".

7.6 - MEULES

Vérifiez que les meules gardent leur propriété d'abrasion pendant l'aiguisage. Dans le cas contraire adressez-vous au "SERVICE APRÈS-VENTE" et remplacer -les afin d'éviter tout endommagement de la lame.

7.7 - LUBRIFICATION DE LA COULISSE

De temps en temps, mettez quelques gouttes d'huile (la burette d'huile est fournie avec la machine) dans le petit trou prévu à cet effet (OIL) situé à côté du bouton gradué pour lubrifier la coulisse du chariot.

7.8 - ÉTIQUETTE DU TABLEAU ÉLECTRIQUE

À la longue, l'étiquette du tableau électrique pourrait s'abîmer, dans ce cas appelez le "SERVICE APRÈS- VENTE".

CHAP. 8 - ÉLIMINATION DE LA MACHINE

8.1 - MISE HORS-SERVICE

Si on décide de mettre la machine hors-service, s'assurer que personne ne puisse l'utiliser; débrancher la machine de l'installation électrique.

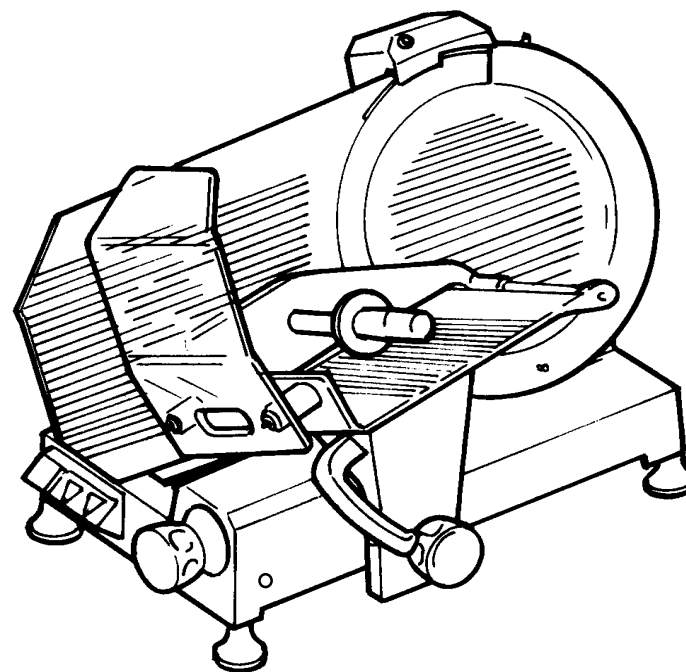
8.2 - ÉLIMINATION DE LA MACHINE

Quand la machine est mise hors-service, elle peut être éliminée. Pour détruire le trancheur, s'adresser à une entreprise spécialisée en tenant compte des matériaux utilisés pour les différents éléments.

**SERVICE APRES-VENTE
REVENDEUR AUTORISE**

Trancheurs à usage professionnel de la série: **O** 300
A 250 - 275 - 300
A 330 - 350

MODE D'EMPLOI ET D'ENTRETIEN



AVANT - PROPOS

- Ce manuel a été conçu pour fournir au **client** toutes les indications et les normes nécessaires pour l'utilisation du trancheur; il constitue le mode d'emploi et d'entretien qui garantit le bon fonctionnement de l'appareil et son rendement optimal dans le temps.
- Ce mode d'emploi doit être livré aux utilisateurs de la machine et aux personnes qui s'occupent de son entretien.

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6.2.3 - Nettoyage de l'aiguisoir

Ce nettoyage s'effectue en frottant les meules à l'aide d'une petite brosse trempée dans l'alcool en les gardant toujours tournées du côté opposé à celui de la lame pour des raisons de sécurité.

6.2.4 - Nettoyage du protège-tranche

Afin de retirer le protège-tranche (voir FIG. n°15) il suffit tout simplement de dévisser les deux vis (a) qui le fixent.

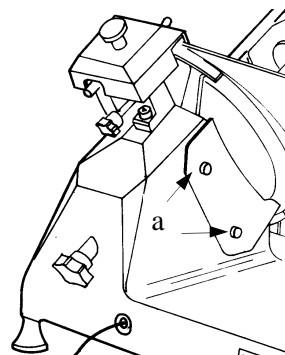


FIG. n°15 - Représentation du protège-tranche

Nettoyez ensuite le protège-tranche en utilisant de l'eau et une lessive neutre.

CHAP. 7 - ENTRETIEN

7.1 - INTRODUCTION

Avant toute opération d'entretien, il est nécessaire de:

- a) débrancher le câble d'alimentation du réseau pour isoler complètement la machine de l'installation électrique.
- b) mettre le bouton gradué de réglage du guide en position "0".

7.2 - COURROIE

La courroie ne nécessite d'aucun réglage. Remplacez-la généralement après 3/4 ans d'usage en appelant le "SERVICE APRÈS-VENTE".

7.3 - PIEDS

À la longue, les pieds pourraient se détériorer perdant les caractéristiques d'élasticité et rendant ainsi la machine moins stable. Dans ce cas, remplacez-les en appelant le "SERVICE APRÈS- VENTE".

7.4 - CÂBLE D'ALIMENTATION

Vérifier périodiquement le câble d'alimentation et si nécessaire appelez le

6.2.2 - Nettoyage de la lame, du protège-lame et de l'anneau

Dévissez la poignée du tirant parelame (1) (voir FIG. n°13) afin de retirer le protège-lame (2).

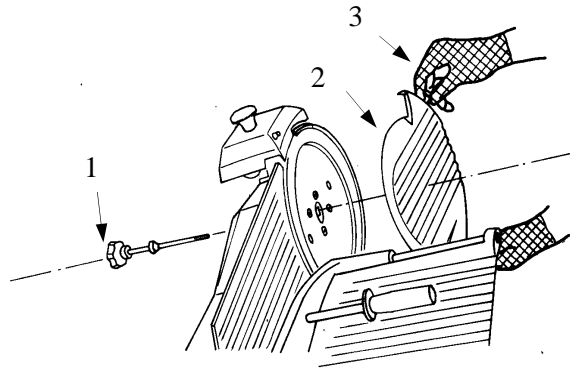


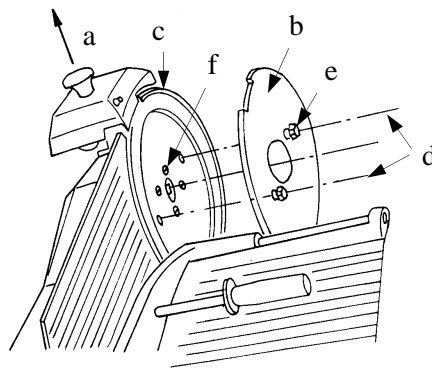
FIG. n°13 - Extraction du protège-lame

ATTENTION: mettez des gants métalliques (3) et utilisez un chiffon humide pour nettoyer la lame.

Pour le nettoyage de la surface arrière de la lame et de l'anneau, il est nécessaire de retirer la lame (voir FIG. n°14) du trancheur.

La procédure pour la désinsertion de la lame est la suivante:

- 1) retirez le protège-lame (voir FIG. n°13);
- 2) enlevez l'aiguiseur (a) et écartez suffisamment le guide en utilisant le bouton gradué de sorte que le masque de protection (b) adhère bien à la lame;
- 3) dévissez les 3 ou 4 vis (f) qui fixent la lame selon les modèles;
- 4) positionnez le masque en plexiglas sur la lame pour qu'il rentre parfaitement dans l'anneau (c);
- 5) faites coïncider l'axe des deux trous (d) de la lame avec les deux pivots (e) du masque de protection en tournant légèrement la lame jusqu'à atteindre la position désirée;
- 6) vissez les deux pommeaux (e) sans serrer excessivement.



N.B. Nettoyer le protège-lame avec de l'eau tiède et une lessive neutre.

FIG. n°14 - Installation du masque pour l'extraction de la lame

5.2 - POSE ET COUPE DU PRODUIT

5.3 - AIGUISAGE DE LA LAME

CHAP. 6 - NETTOYAGE ORDINAIRE

pag. 4

6.1 - INTRODUCTION

6.2 - NETTOYAGE DE LA MACHINE

6.2.1 - Nettoyage du le plaque d'appui

6.2.2 - Nettoyage de la lame, du protège-lame et de l'anneau

6.2.3 - Nettoyage de l'aiguiseur

6.2.4 - Nettoyage du protège-tranche

CHAP. 7 - ENTRETIEN

pag. 4

7.1 - INTRODUCTION

7.2 - COURROIE

7.3 - PIEDS

7.4 - CABLE D'ALIMENTATION

7.5 - LAME

7.7 - LUBRIFICATION DE LA COULISSE

7.8 - ETIQUETTE DU TABLEAU DE COMMANDE

CHAP. 8 - ELIMINATION DE LA MACHINE

pag. 4

8.1 - MISE HORS-SERVICE

8.2 - ELIMINATION DE LA MACHINE

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CHAP. 1 - INDICATIONS SUR LA MACHINE

1.1 - PRÉCAUTIONS GÉNÉRALES

- Le trancheur ne doit être utilisé que par des spécialistes qui connaissent parfaitement les normes de sécurité décrites dans ce mode d'emploi.
- En cas de roulement du personnel, procédez à temps à sa formation.
- Bien que la machine soit pourvue de dispositifs de sécurité montés sur les parties dangereuses, évitez d'approcher vos mains à la lame et aux pièces en mouvement.
- Avant d'intervenir sur la machine pour le nettoyage ou l'entretien, débranchez la prise du réseau d'alimentation électrique.
- Lors des interventions d'entretien ou de nettoyage du trancheur (quand les dispositifs de protection sont éabssents), il est nécessaire d'évaluer attentivement les risques résiduels.
- Pendant les procédures d'entretien et de nettoyage de la machine restez très concentré.
- Vérifiez régulièrement les conditions du câble d'alimentation; un câble usé ou endommagé représente un grave danger d'ordre électrique.
- Si vous constatez que le trancheur ne fonctionne pas correctement, ne l'utilisez pas et n'effectuez jamais vous-même les réparations: adressez-vous au "SERVICE APRÈS-VENTE".
- N'utilisez jamais le trancheur pour couper des produits surgelés, de la viande, du poisson osseux, des légumes ou pour couper des produits non alimentaires.
- **Ne découper jamais sans utiliser le bras poussoir quand l'aliment est presque terminé.**
- **N'adopter pas de positions incorrectes, certaines parties du corps pourraient entrer en contact avec la lame.**
- Le constructeur décline toute responsabilité dans les cas suivants:
 - ⇒ si des personnes non autorisées ont réparé ou opéré sur la machine;
 - ⇒ si certaines pièces ont été remplacées par des pièces non originales;
 - ⇒ si les instructions contenues dans ce manuel n'ont pas été suivies **attentivement**;
 - ⇒ si la surface de la machine a été traitée avec des produits non adéquats.

1.2 - DISPOSITIFS DE SÉCURITÉ MONTÉS SUR LA MACHINE

1.2.1 - Sécurités mécaniques

Les dispositifs de sécurité montés sur le trancheur décrit dans ce mode d'emploi sont conformes aux directives CEE 89/392, mod. CEE 91/368, 92/31, 93/44, 93/68 et aux normes EN 1974.

Les dispositifs de sécurité sont garantis par (voir 1.3.3):

- le protège-lame;

CHAP. 6 - NETTOYAGE ORDINAIRE

6.1 - INTRODUCTION

- Nettoyez la machine tous les jours ou plusieurs fois par jour si nécessaire.
- Nettoyez avec le plus grand soin toutes les pièces du trancheur en contact direct ou indirect avec l'aliment à couper.
- Ne nettoyez pas le trancheur avec des machines hydronettoyantes ou des jets d'eau à pression élevée, mais avec de l'eau et du détergent neutre. **N'utilisez pas d'autres détergent.** N'utilisez pas d'outils, de brosses ou tout autre objet susceptible d'endommager la surface de la machine.

Avant toute opération de nettoyage, il est nécessaire de:

- 1) débrancher le câble d'alimentation du réseau pour isoler complètement la machine de l'installation électrique;
- 2) mettre le bouton de réglage du guide en position "0";

ATTENTION: Attention aux risques résiduels provenant des parties tranchantes et/ou dentelées.

6.2 - NETTOYAGE DE LA MACHINE

6.2.1 - Nettoyage de la plaque d'appui (voir FIG. n°12)

Le chariot (plaque d'appui + bras poussoir + tige) peut être facilement retiré:

- mettez le bouton gradué en position "0" (1);
- poussez le chariot (2) jusqu'au point d'arrêt (a) du côté des commandes;
- dévissez le volant de direction (3) et poussez le chariot vers le haut (b).

N.B. Pour le modèle A, tirez le chariot latéralement.

- après avoir enlevé le chariot, nettoyez-le avec de l'eau tiède et du détergent neutre (PH7).

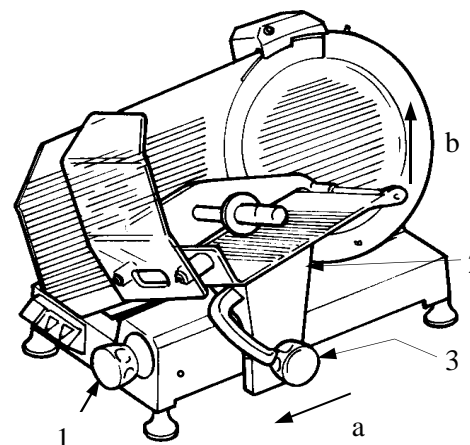


FIG. n°12 - Extraction du chariot

5.3 - AIGUISAGE DE LA LAME (voir FIG. n°11 a-b-c)

ATTENTION: Avant de procéder avec l'aiguisage de la lame, faites attention aux **RISQUES RÉSIDUELS** (voir chap.1.2.2) représentés par le danger de coupure si on ne suit pas les instructions indiquées ci-dessous.

L'aiguisage de la lame doit se faire régulièrement dès que l'on remarque une diminution de la capacité de coupe. Il est nécessaire de suivre les modalités indiquées ci-dessous:

1. débranchez la fiche et nettoyez avec soin la lame en utilisant de l'alcool dénaturé pour la dégraisser;
2. desserrez le pommeau (1) soulevez (a) l'aiguisoir (2) jusqu'au point d'arrêt et faites-le tourner de 180° (b) (voir FIG. n°11a). Laissez-le aller jusqu'au bout (c) de façon que la lame se trouve entre les deux meules. Vissez le pommeau;
3. mettez en marche la machine en appuyant sur l'interrupteur "I" (ON);
4. appuyez sur le petit bouton (3) (voir FIG. n°11 b), laissez tourner la lame en contact avec le meule pendant 30-40-sec. jusqu'à l'apparition d'une bavure subtile sur le fil de la lame;
5. appuyez en même temps sur les deux boutons (3 et 4) pendant 3/4 sec. et lâchez-les au même moment (voir FIG. n°11 c);
6. après l'aiguisage, il convient de nettoyer les meules (voir 6.2.3);
7. après cette opération, remettez l'aiguisoir à sa place en suivant le procédé inverse.

N.B. Ne prolongez pas l'ébarbage pendant plus de 3-4-sec. afin d'éviter que la lame se déforme.

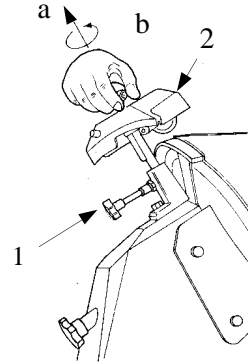


FIG. n°11a

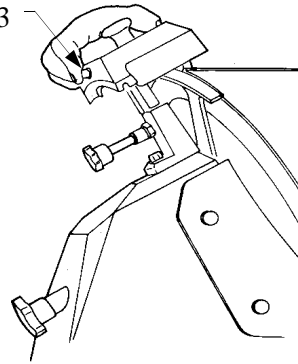


FIG. n°11b

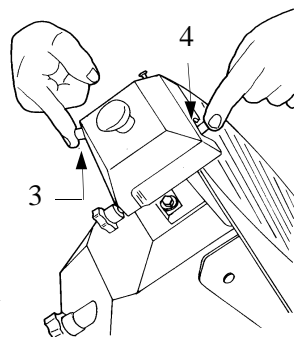


FIG. n°11c

- l'anneau;
- l'ensemble d'aiguisage;
- le bras poussoir;
- la poignée du bras poussoir munie d'embout et d'entretoise;
- le protège-main sur la plaque d'appui;
- le chariot amovible seulement si le guide se trouve en position "0", à fin de course et du côté de l'opérateur.

1.2.2 - Sécurité électrique

Les dispositifs de sécurité en cas de risques d'ordre électrique sont conformes aux directives **CEE 73/23, 89/336, mod. 91/368, 92/31, 93/44, 93/68** et aux normes **EN 60335-1, EN 60335-2-64, EN 55014**.

Le trancheur est donc muni de:

- un dispositif d'arrêt (voir FIG. n°1) qui empêche la mise en marche de la machine si le tirant protège-lame n'est pas fermé;
- un relais dans le circuit électrique qui oblige la remise en marche de la machine en cas de panne accidentelle de courant.

Les trancheurs professionnels **CE** sont munis de systèmes de sécurité électrique et mécanique qui protègent pendant le fonctionnement de la machine et pendant son entretien et nettoyage, il existe tout de même des **RISQUES RESIDUELS** (CEE 89/392 point 1.7.2) qui ne peuvent être éliminés complètement. Ces risques sont mentionnés dans ce manuel sous le point **ATTENTION**. Il s'agit de danger de coupure, contusion et autres provoqués par la lame ou par d'autres parties de la machine.

1.3 - DESCRIPTION DE LA MACHINE

1.3.1 - Description générale

La série des trancheurs à usage professionnel **CE** a été conçue et réalisée par Notre Maison afin de garantir:

- une très grande sécurité dans l'usage, le nettoyage et l'entretien de la machine;
- une hygiène parfaite garantie par la sélection minutieuse des matériaux en contact avec les aliments et par l'absence d'angles dans la partie de la machine en contact avec le produit afin de permettre un nettoyage simple et complet ainsi qu'un démontage plus "facile";
- une grande précision de coupe grâce au mécanisme à came
- une résistance et fiabilité de tous les éléments;
- un emploi silencieux grâce à l'utilisation de la courroie de transmission;
- une grande maniabilité.

1.3.2 - Caractéristiques de construction de la machine

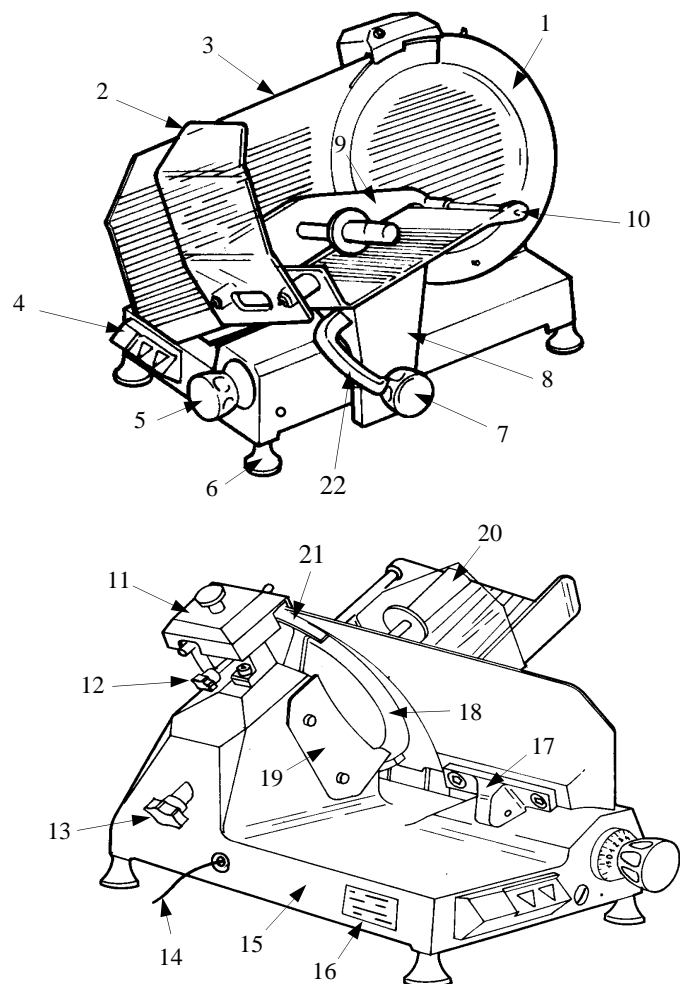
Les trancheurs à usage professionnel **CE** sont en alliage d'aluminium (Peraluman

Mg5) anodisé. L'alliage utilisé garantit l'hygiène des parties en contact avec les aliments, il est inattaquable par les acides et les sels et il est aussi très résistant à l'oxydation.

La lame est en acier 100Cr6 (chromée); elle est rectifiée et trempée assurant une coupe nette et précise du produit même après son aiguisage; les autres pièces sont en ABS, LEXAN, PLEXIGLAS et en acier AISI 430 ou 304.

1.3.3 - STRUCTURE DE LA MACHINE

FIG. n°1 - Représentation générale du trancheur



placez-vous correctement face à la machine afin d'éviter tout accident: appuyer la main droite sur le bras poussoir et ensuite la main gauche sur le côté du protège tranche (sans entrer en contact avec ce dernier); le corps doit être perpendiculaire au plan de travail (*voir figure n°9a*). **ATTENTION: Ne pas se placer dans une position qui impliquerait un contact direct du corps avec la lame (ex. figure n°9b);**

4. appuyez sur le bouton de mise en marche "I" (ON);
5. poussez doucement le chariot (plaque d'appui, bras poussoir, tige) vers la lame sans exercer aucune pression sur le produit avec le bras poussoir car ce dernier s'appuie déjà contre le guide par son propre poids (force de gravité). Le produit sera coupé facilement et, grâce au dispositif protège-lame prévu à cet effet, les tranches tomberont sur le plateau de réception (*voir FIG. n°10*);
6. évitez de faire travailler la machine à vide;
7. après l'usage, mettez le bouton gradué en position "0" (OFF), arrêtez la machine en appuyant sur l'interrupteur d'arrêt qui indiquera la position "0";
8. aiguisiez la lame lorsque la surface du produit apparaît mal tranchée ou lorsque la machine coupe avec plus de difficulté (*voir 5.3*).

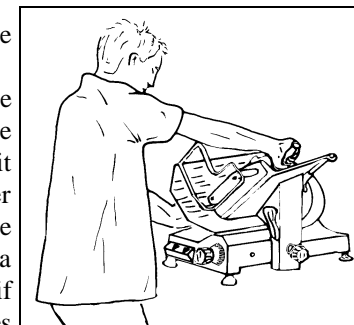


FIG. n°9a - Position correcte

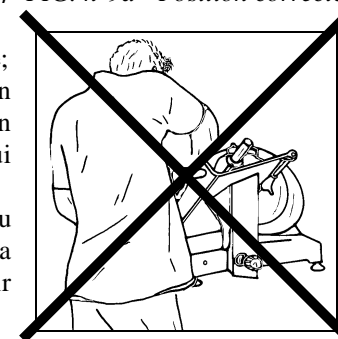


FIG. n°9b - Position non correcte

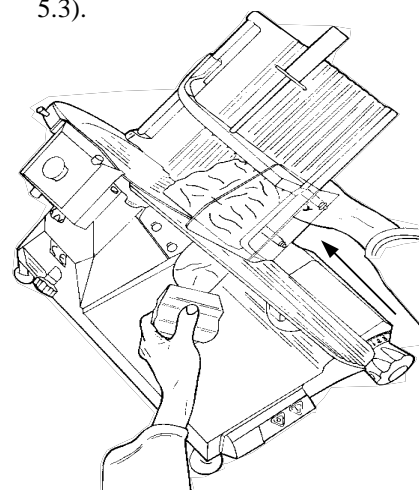


FIG. n°10 - Découpage du produit

4.4 - VÉRIFICATION DU FONCTIONNEMENT

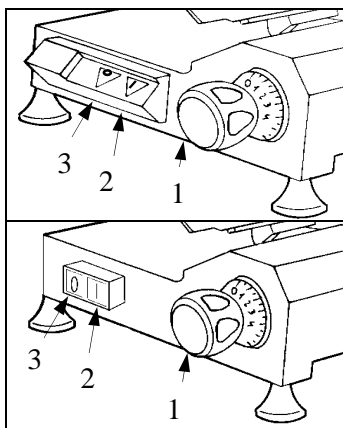
Avant tout essai, assurez-vous que la plaque d'appui soit bien bloquée. Ensuite vérifiez le bon fonctionnement de la machine de la façon suivante:

1. appuyez sur le bouton de mise en marche "I" (ON) et ensuite sur celui d'arrêt "O" (OFF);
2. vérifiez le bon fonctionnement de la plaque d'appui et du bras poussoir;
3. vérifiez le fonctionnement et le réglage du guide grâce au bouton gradué;
4. vérifiez le fonctionnement de l'aiguisoir (*voir § 5.3, FIG. n°11 a-b-c*);
5. vérifiez que la plaque d'appui puisse être démontée uniquement lorsque le bouton gradué se trouve en position "0" et que le bouton gradué après avoir été démonté reste dans la position indiquée;
6. vérifiez qu'en dévissant le tirant protège-lame la machine s'arrête.

CHAP. 5 - EMPLOI DE LA MACHINE

5.1 - COMMANDES

Les commandes sont situés sur le côté gauche de la base de la machine comme l'indique la figure ci-dessous.



1. Le bouton gradué pour le réglage de l'épaisseur de coupe;
2. L'interrupteur de mise en marche "I" (ON);
3. L'interrupteur d'arrêt "O" (OFF).

FIG. n°8 - Position des commandes

5.2 - POSE ET COUPE DU PRODUIT

ATTENTION: Ne posez le produit à trancher sur la plaque d'appui que lorsque le bouton gradué se trouve en position "0" et faites attention à la lame et au bras poussoir dentelé

Suivez la procédure suivante:

1. après avoir posé le produit sur la plaque d'appui de façon qu'il s'appuie sur le guide, bloquez-le avec le bras poussoir dentelé;
2. réglez l'épaisseur de coupe choisie en utilisant le bouton gradué;

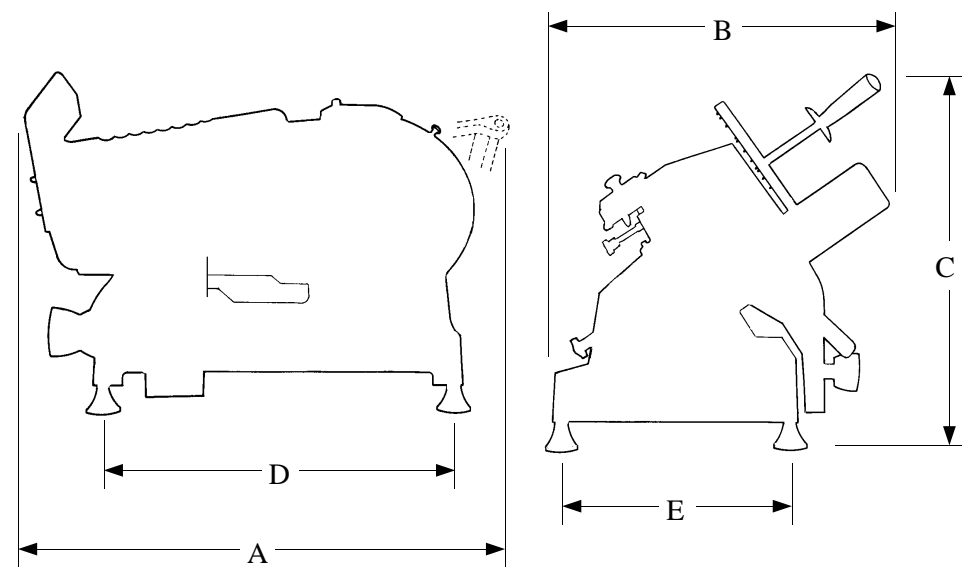
LÉGENDE:

- | | |
|---|--|
| 1 - Le protège-lame | 12 - Le dispositif de verrouillage l'aiguisoir |
| 2 - Le protège-mainde | 13 - Le tirant protège-lame |
| 3 - Le guide | 14 - Le câble d'alimentation |
| 4 - Le tableau électrique | 15 - La base |
| 5 - Le bouton gradué | 16 - La plaquette signalétique - du numéro matricule |
| 6 - Les pieds | 17 - Le support du guide |
| 7 - Le dispositif de verrouillage chariot | 18 - La lame |
| 8 - La tige | 19 - Le protège-tranche |
| 9 - Le bras poussoir | 20 - La poignée du bras poussoir |
| 10 - La plaque d'appui | 21 - L'anneau |
| 11 - L'ensemble d'aiguisage | 22 - Poignée tige |

CHAP. 2 - DONNÉES TECHNIQUES

2.1 - ENCOMBREMENT, POIDS, CARACTÉRISTIQUES ...

FIG. n°2 - Illustration d'encombrement



TAB. n°1 - MESURES D'ENCOMBREMENT ET CARACTÉRISTIQUES TECHNIQUES

MODELE	U.m.	A 250 - 275 - 300		
Diamètre lame	mm.	250	275	300
Longueur A	mm.	600	615	650
Largeur B	mm.	595	595	630
Hauteur C	mm.	485	485	530
Ecartement pieds D	mm.	440	440	440
Ecartement pieds E	mm.	330	330	330
Dimension chariot	mm.	245 x 235	245 x 235	280 x 270
Déplacement chariot	mm.	270	280	275
Capacité de coupe	mm.	195 x 235	205 x 235	220 x 235
Epaisseur de coupe	mm.	0 ÷ 15	0 ÷ 15	0 ÷ 15
Tours lame	(g/l)	300	300	300
Moteur	W	160	160	200
Poids	Kg	20,5	22	24
Alimenta.	Mn. Tf.	230V./50Hz 230-400V/50Hz	230V./50Hz 230-400V/50Hz	230V./50Hz 230-400V/50Hz
Niveau sonore du bruit	dB	≤ 65	≤ 65	≤ 65

4.3 - SCHÉMAS ÉLECTRIQUES

4.3.1 - Schéma électrique de l'installation monophasée (voir FIG. n°6)

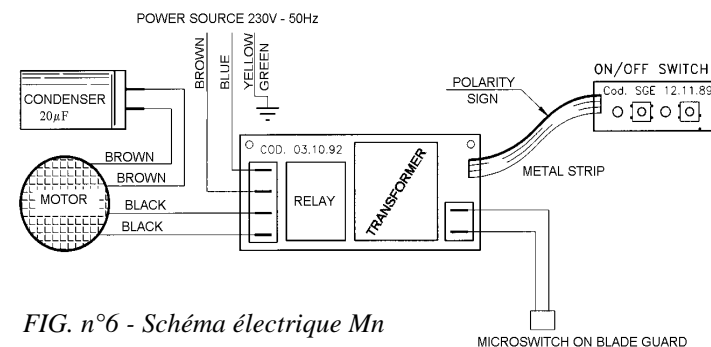


FIG. n°6 - Schéma électrique Mn

4.3.2 - Schéma électrique de l'installation triphasée (voir FIG. n°7)

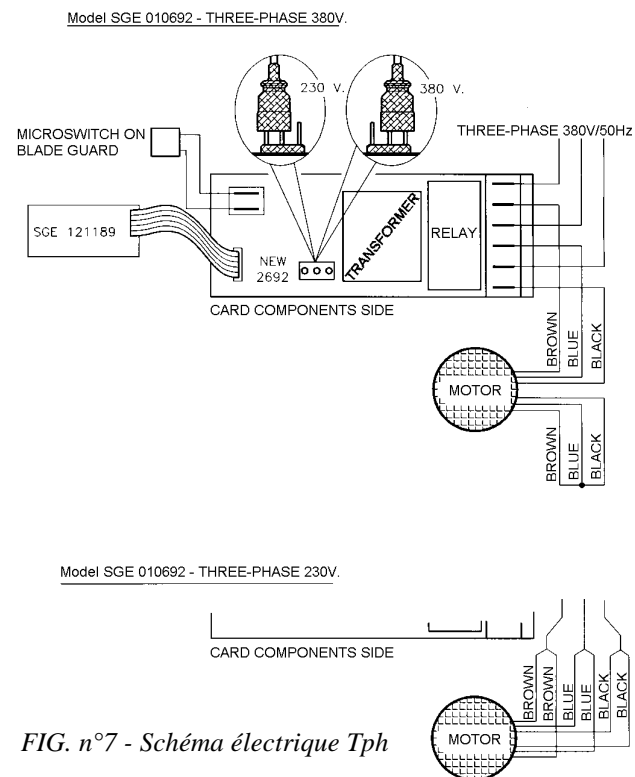


FIG. n°7 - Schéma électrique Tph

4.2.2 - Trancheur muni de moteur triphasé

Le trancheur est muni d'un câble d'alimentation ayant un diamètre de 5x1mm² et une longueur de $\cong 1,5$ m.

Branchez le trancheur au réseau d'alimentation triphasé 400 V - 50 Hz au moyen d'une prise CEI en interposant un interrupteur différentiel magnétothermique de 10 A, $\Delta I = 0.03$ A.

Assurez-vous du bon fonctionnement de la prise de terre. Avant de procéder au branchement définitif de la machine au réseau d'alimentation triphasé, vérifiez le sens de rotation de la lame en appuyant d'abord sur le bouton de mise en marche "T" (ON) (**voir chapitre 5.1 FIG. n°8**) et tout de suite après sur le bouton d'arrêt "O" (OFF).

La rotation de la lame doit se faire dans le sens contraire à celui des aiguilles d'une montre en regardant la machine du côté du protège-lame (voir FIG. n°5).

Si le sens de rotation n'est pas correct, inversez deux des trois fils d'alimentation (noir et gris) dans la fiche ou dans la prise.

Les moteurs triphasés montés sur les machines à usage professionnel CE fonctionnent avec une tension de 230 V triphasée ou de 400 V.

S'il n'est pas spécifié autrement la machine est équipée pour le branchement sur le réseau d'alimentation de 400 V. Si vous nécessitez d'une modification des branchements pour un réseau d'alimentation de 230 V triphasé, adressez-vous au "SERVICE APRÈS-VENTE".

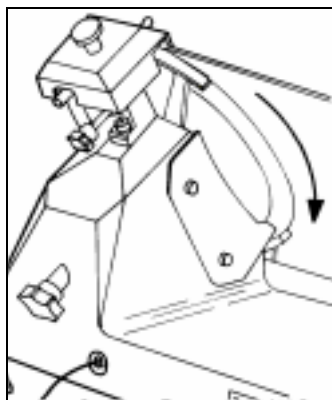


FIG. n°5 - Sens de rotation de la lame

TAB. n°2 - MESURES D'ENCOMBREMENT ET CARACTERISTIQUES TECHNIQUES

MODELE	U.m.	O 300	A 330 - 350	
Diamètre lame	mm	300	330	350
Longueur A	mm	600	710	710
Largeur B	mm	615	620	620
Hauteur C	mm	500	595	610
Ecartement pieds D	mm	430	510	510
Ecartement pieds E	mm	310	325	325
Dimension chariot	mm	250 x 275	280 x 270	280 x 270
Déplacement chariot	mm	255	325	330
Capacité de coupe	mm	235 x 230	230 x 270	250 x 270
Epaisseur de coupe	mm	0 ÷ 12	0 ÷ 15	0 ÷ 15
Tours lame	g/l	300	300	300
Moteur	W	200	260	260
Poids	Kg	23	33.5	35
Alimenta.	Mn. Tf.	230V./50Hz 230-400V/50Hz	230V./50Hz 230-400V/50Hz	230V./50Hz 230-400V/50Hz
Niveau sonore du bruit	dB	≤ 65	≤ 65	≤ 65

ATTENTION: Notre machine est conçue pour répondre aux caractéristiques électriques décrites sur la plaque signalétique située sur l'arrière du trancheur; avant de brancher la machine consulter le § 4.2 **branchement électrique**.

CHAP. 3 - LIVRAISON DE LA MACHINE

3.1 - ENVOI DE LA MACHINE (voir FIG. n°3)

Le trancheur est envoyé par Notre Usine parfaitement emballé; l'emballage est constitué de:

- a) une solide boîte en carton;
- b) la machine;
- c) deux compartiments en carton qui assurent la stabilité de la machine;
- d) un masque pour ôter la lame;
- e) ce mode d'emploi;
- f) la burette de l'huile;
- g) le certificat de conformité CE.

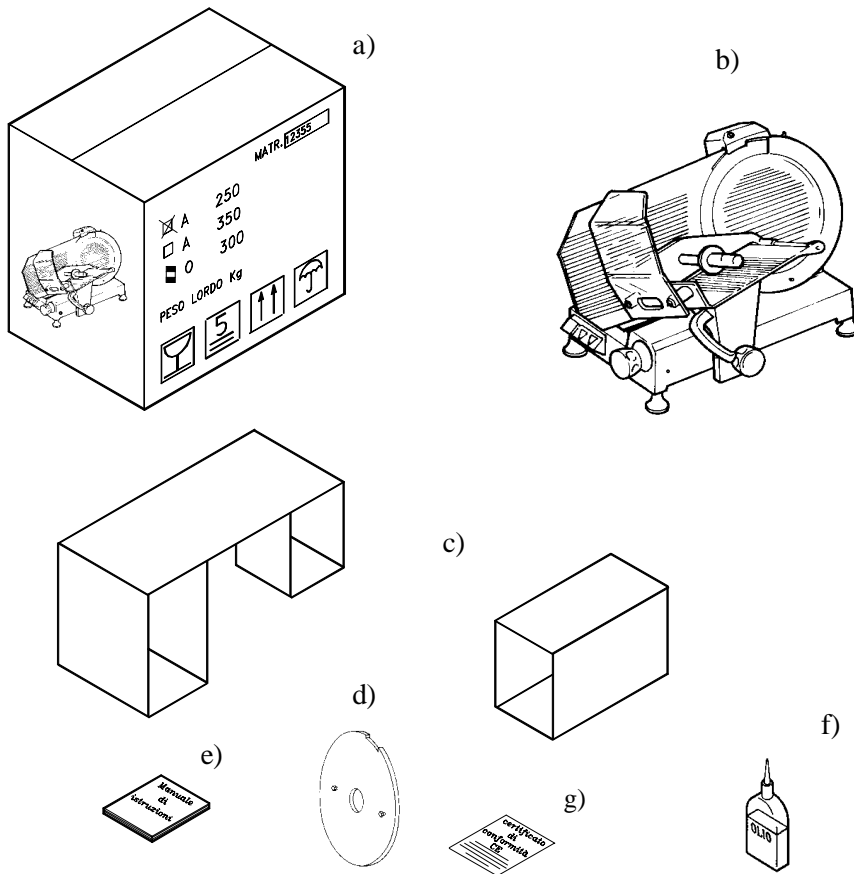


FIG. n°3 - Description de l'emballage

3.2 - VÉRIFICATION DE L'EMBALLAGE À LA LIVRAISON

Lors de la livraison du colis, si l'emballage extérieur est intact, ouvrez-le et vérifiez que toutes les pièces soient présentes (voir FIG. n° 3). En revanche si lors de la réception le colis apparaît endommagé à cause de chocs, il est nécessaire de le communiquer au transporteur et de rédiger un rapport détaillé sur les éventuels dommages subis par la machine dans les trois jours qui suivent la date de livraison indiquée sur les documents. **Ne pas retourner l'emballage!!** S'assurer que l'emballage soit soulevé correctement par les 4 coins (parallèlement au sol) pendant le transport.

3.3 - TRAITEMENT DE L'EMBALLAGE

Les différents éléments qui constituent l'emballage (un carton, une palette éventuelle, un feillard en plastique et une mousse en polyuréthane) peuvent être traités sans aucune difficulté comme les déchets ménagers solides.

Si la machine est installée dans des Pays ayant une réglementation particulière, traitez les emballages conformément aux normes en vigueur.

CHAP. 4 - INSTALLATION

4.1 - MISE EN PLACE DE LA MACHINE

Le trancheur doit être placé sur une surface apte à supporter une machine des dimensions indiquées dans le Tab. 1-2 (selon le modèle). Elle doit donc être dure, plane, sèche, stable et se situer à 80 cm de hauteur.

En outre la machine doit être installée dans un endroit où l'humidité max. est de 75% non saline et à une température comprise entre +5°C et +35°C; dans un lieu qui n'endommage pas son fonctionnement.

4.2 - BRANCHEMENT ÉLECTRIQUE

4.2.1 - Trancheur muni de moteur monophasé

Le trancheur est pourvu d'un câble d'alimentation ayant un diamètre de 3x1mm², une longueur de 1,5 m et une prise "SHUKO".

Branchez le trancheur sur un réseau de 230 V 50 Hz interposant un interrupteur différentiel magnétothermique de 10 A, $\Delta I = 0.03$ A. Assurez-vous du bon fonctionnement de la prise de terre.

Vérifiez en outre que les données indiquées sur la plaque signalétique - numéro de matricule (FIG. n°4) correspondent à celles décrites sur les documents de livraison et d'accompagnement.

Mod.	_____		
Matr.	_____	_____	Watt.
	H.p.	A.	Hz.
○	_____	Volts.	_____ Kg. ○
Anno	_____		

FIG. n°4 - Plaque signalétique - numéro matricule

7.5 - LAMA

Verificare che il diametro della lama, dopo le tante affilature, non si riduca più di 10 mm. rispetto al diametro originale. Per la sostituzione chiamare “IL CENTRO DI ASSISTENZA”.

7.6 - MOLE

Verificare che le mole continuino ad avere la loro capacità abrasiva durante l'affilatura. In caso contrario bisogna sostituirle per non danneggiare la lama, perciò chiamare “IL CENTRO DI ASSISTENZA”.

7.7 - LUBRIFICAZIONE GUIDE DI SCORRIMENTO

Saltuariamente mettere qualche goccia d'olio (dell'ampollina che viene data in dotazione) alla barra tonda sulla quale scorre avanti e indietro il carrello, tramite il foro (OIL) posto a lato della manopola graduata.

7.8 - ETICHETTA PULSANTIERA

L'etichetta della pulsantiera con il tempo si potrebbe segnare e/o forare. In tal caso chiamare il “CENTRO DI ASSISTENZA” per la sostituzione.

CAP. 8 - SMANTELLAMENTO

8.1 - MESSA FUORI SERVIZIO

Se per qualche motivo si decidesse di mettere fuori uso la macchina, assicurarsi che sia inutilizzabile per qualsiasi persona: **staccare e tagliare le connessioni elettriche.**

8.2 - SMALTIMENTO

Una volta messa fuori servizio, la macchina può essere tranquillamente eliminata. Per un corretto smaltimento dell'affettatrice, rivolgersi ad una qualsiasi Azienda addetta a tale servizio osservando attentamente i materiali utilizzati per i vari componenti (vedere cap. 1 par. 3.2).

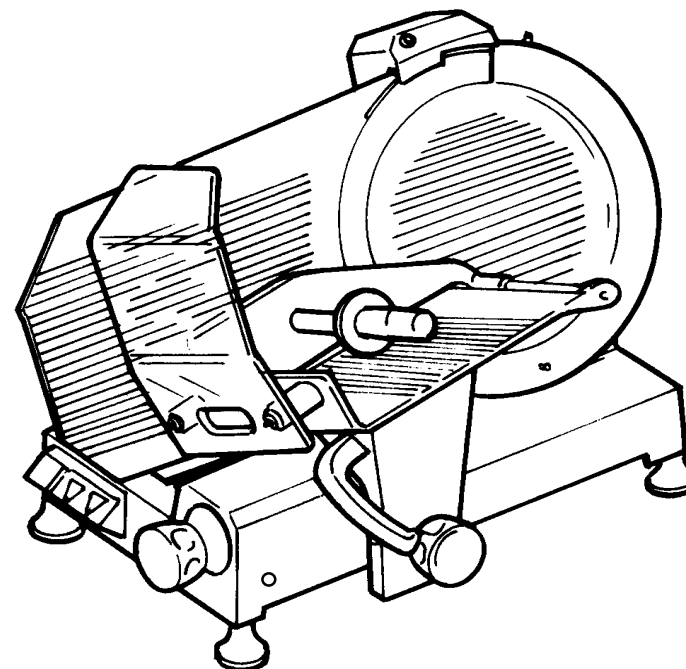
Affettatrici CE professionali della linea:

O 300

A 250 - 275 - 300

A 330 - 350

MANUALE DI ISTRUZIONI , PER USO E MANUTENZIONE



**CENTRO DI ASSISTENZA
RIVENDITORE AUTORIZZATO**

PREMESSA

- Il presente manuale è stato redatto per fornire al **cliente** tutte le informazioni sulla macchina e sulle norme ad essa collegate, nonché le istruzioni d'uso e di manutenzione che permettono di usare in modo migliore il mezzo, mantenendo integra l'efficienza nel tempo.
- Questo manuale va consegnato alle persone preposte all'uso della macchina ed alla sua periodica manutenzione.

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6.2.3 - pulizia dell'affilatoio

Sfregare le mole con uno spazzolino sempre in posizione di sicurezza, cioè con le mole rivolte dalla parte opposta alla lama.

6.2.4 - pulizia del parafetta

Per togliere il parafetta (vedi FIG. n°15) basta semplicemente svitare le due viti (a) che lo tengono bloccato.

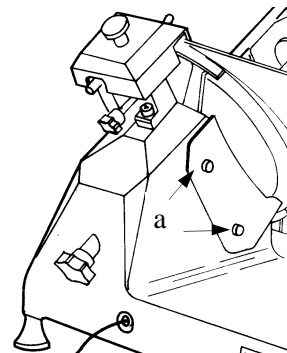


FIG. n°15 - Vista del parafetta

A questo punto pulire il parafetta con acqua e detersivo neutro.

CAP. 7 - MANUTENZIONE

7.1 - GENERALITA'

Prima di eseguire qualsiasi operazione di manutenzione è necessario:

- a) scollegare la spina di alimentazione dalla rete per isolare completamente la macchina dal resto dell'impianto.
- b) Portare a "0" la manopola graduata che regola la vela.

7.2 - CINGHIA

La cinghia non abbisogna di nessuna regolazione. Generalmente dopo 3/4 anni deve essere sostituita, in tal caso chiamare il "CENTRO DI ASSISTENZA".

7.3 - PIEDINI

I piedini con il tempo potrebbero deteriorarsi e perdere le caratteristiche di elasticità, diminuendo la stabilità della macchina. Procedere quindi alla loro sostituzione chiamando il "CENTRO ASSISTENZA".

7.4 - CAVO DI ALIMENTAZIONE

Controllare periodicamente lo stato di usura del cavo ed eventualmente chiamare il "CENTRO DI ASSISTENZA" per la sostituzione.

6.2.2 - pulizia della lama , del paralama e dell'anello

Svitare la manopola del tirante paralama (1) (vedi FIG. n°13) così da permettere l'estrazione del paralama (2).

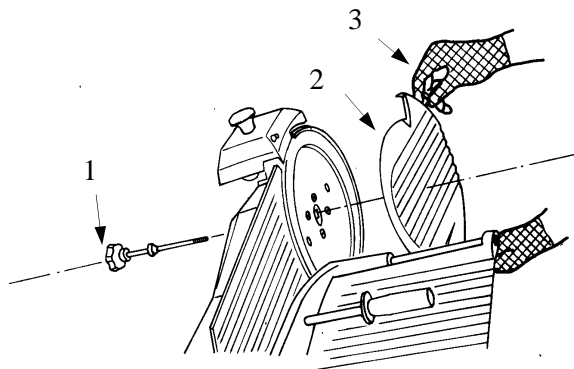


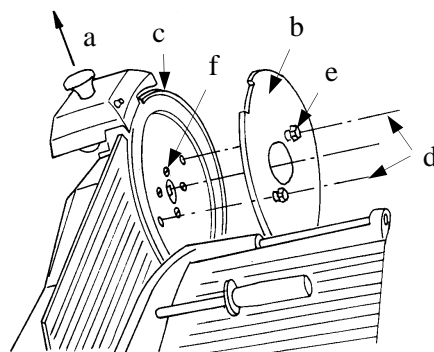
FIG. n°13 - Sgancio paralama

ATTENZIONE: La pulizia della lama va fatta, indossando un paio di guanti metallici (3) e utilizzando un panno umido.

Per la pulizia della superficie opposta della lama e dell'anello, bisogna estrarre la lama (vedi FIG. n°14) dall'affettatrice.

Il procedimento da seguire per l'estrazione della lama è il seguente:

- 1) sganciare il paralama (vedi FIG. n°13);
- 2) togliere l'apparecchio affilatore (a) e aprire, tramite la manopola graduata, la vela di quel poco che basta per far aderire bene la maschera (b) sulla lama;
- 3) svitare le tre o quattro viti (f), a seconda dei modelli, che fissano la lama;
- 4) appoggiare la maschera in plexiglas sulla lama, in modo che lo spacco presente sulla maschera vada ad accoppiarsi con l'anello (c);
- 5) far coincidere l'asse dei due fori (d) presenti sulla lama con i due pomoli (e) presenti sulla maschera facendo girare semplicemente la lama fino alla posizione voluta;
- 6) avvitare i due pomoli (e) senza però stringere eccessivamente.



N.B. Il paralama va pulito con acqua tiepida e detersivo neutro.

FIG. n°14 - Posizionamento della maschera per estrazione lama

5.3 - AFFILATURA DELLA LAMA

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6.1 - GENERALITA'

6.2 - PULIZIA DELLA MACCHINA

6.2.1 - pulizia del piatto portamerce

6.2.2 - pulizia della lama, del paralama e dell'anello

6.2.3 - pulizia dell'affilatoio

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CAP. 7 - MANUTENZIONE

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7.1 - GENERALITA'

7.2 - CINGHIA

7.3 - PIEDINI

7.4 - CAVO DI ALIMENTAZIONE

7.5 - LAMA

7.6 - MOLE

7.7 - LUBRIFICAZIONE GUIDE DI SCORRIMENTO

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CAP. 1 - INFORMAZIONI SULLA MACCHINA

1.1 - PRECAUZIONI GENERALI

- L'affettatrice deve essere usata solo da personale addestrato che deve conoscere perfettamente le norme sicurezza contenute in questo manuale.
- Nel caso si debba procedere ad un avvicendamento di personale, provvedere per tempo all'addestramento.
- Anche se sulla macchina sono installati dispositivi di sicurezza nei punti pericolosi, evitare di avvicinare le mani alla lama ed alle parti in movimento.
- Prima di eseguire qualsiasi operazione di pulizia o manutenzione, scollegare la presa della macchina dalla rete di alimentazione elettrica.
- Quando si interviene per la manutenzione o la pulizia dell'affettatrice (e quindi vengono rimosse le protezioni), valutare attentamente i rischi residui.
- Durante la manutenzione o la pulizia mantenere la mente concentrata sulle operazioni in corso.
- Controllare regolarmente lo stato del cavo di alimentazione; un cavo logorato o comunque non integro rappresenta un grave pericolo di natura elettrica.
- Se l'affettatrice dovesse far supporre o dimostrare un mal funzionamento si raccomanda di non usarla, di non intervenire direttamente per le riparazioni, e di contattare il "Centro di Assistenza", visibile nel retro del presente manuale.
- Non impiegare l'affettatrice per prodotti surgelati, carni, pesci con osso, verdure e comunque prodotti non alimentari.
- **Non tagliare mai il prodotto, ormai esaurito, senza l'ausilio del braccio pressamerce.**
- **Non assumere posizioni tali da portare parti del corpo a contatto diretto con la lama.**
- Il costruttore è sollevato da ogni responsabilità nei seguenti casi:
 - ⇒ venga manomessa la macchina da personale non autorizzato;
 - ⇒ vengano sostituiti componenti con altri non originali;
 - ⇒ non vengano seguite **attentamente** le istruzioni presenti nel manuale;
 - ⇒ le superfici della macchina vengano trattate con prodotti non adatti.

1.2 - SICUREZZE INSTALLATE SULLA MACCHINA

1.2.1 - sicurezze meccaniche

Per quanto riguarda le sicurezze di natura meccanica, l'affettatrice descritta in questo manuale risponde alle direttive CEE 89/392, mod. CEE 91/368, 92/31, 93/44, 93/68 ed alle norme EN 1974.

Le sicurezze sono ottenute con (vedi 1.3.3):

- paralama;
- anello;
- cappottina;

CAP. 6 - PULIZIA ORDINARIA

6.1 - GENERALITA'

- La pulizia della macchina è una operazione da eseguire almeno una volta al giorno o, se necessario, con maggior frequenza.
- La pulizia deve essere scrupolosamente curata per tutte le parti dell'affettatrice che vengono a contatto diretto o indiretto con l'alimento da tagliare.
- L'affettatrice non deve essere pulita con idropulitrici o getti d'acqua, bensì con acqua e detersivi neutri. **E' vietato ogni altro prodotto detergente.** Non devono essere usati utensili, spazzoloni e quanto altro può danneggiare superficialmente la macchina.

Prima di eseguire qualsiasi operazione di pulizia è necessario:

- 1) scollegare la spina di alimentazione dalla rete per isolare completamente la macchina dal resto dell'impianto;
- 2) portare a "0" la manopola graduata che regola la vela;

ATTENZIONE: Attenzione ai rischi residui derivati dalle parti taglienti e/o acuminate.

6.2 - PULIZIA DELLA MACCHINA

6.2.1 - pulizia del piatto portamerce (vedere FIG. n°12)

Il carrello (piatto + braccio + gambo) è facilmente asportabile:

- con la manopola graduata a "0" (1);
- con il carrello (2) a fondo corsa (a) dal lato dei comandi;
- svitare la manopola blocca piatto (3) e tirare il carrello verso l'alto (b);

N.B. Per il modello A il carrello va tirato lateralmente.

- tolto così il carrello, si può pulire accuratamente il piatto portamerce con acqua tiepida e detersivo neutro (PH 7).

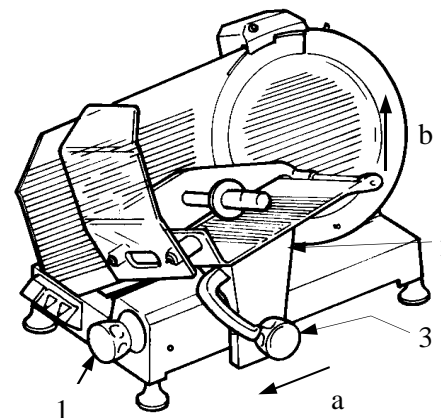


FIG. n°12 - Sgancio del carrello

5.3 - AFFILATURA DELLA LAMA (vedi FIG. n°11 a-b-c)

ATTENZIONE: Prima di eseguire l'affilatura della lama, fare attenzione ai **RISCHI RESIDUI** (cap. 1.2.2) riguardanti il pericolo di taglio derivante dalla non osservanza delle istruzioni sotto riportate.

Per l'affilatura della lama, da fare periodicamente non appena si avvertirà una diminuzione di taglio, occorre attenersi alle seguenti istruzioni:

1. provvedere a disinserire la spina dalla presa e pulire accuratamente la lama con alcool denaturato in modo da sgrassarla;
2. allentare il pomolo (1), sollevare (a) l'apparecchio affilatore (2) fino al fermo e farlo ruotare di 180° (b) (vedi FIG. n°11a). Lasciarlo quindi andare fino a fine corsa (c) in modo che la lama stia tra le due mole. Bloccare il pomolo;
3. avviare la macchina, premendo il pulsante di marcia "I" (ON);
4. premere il pulsantino (3) (vedi FIG. n°11b), lasciare ruotare la lama a contatto con la mola per circa 30/40 sec. in modo che si formi sul filo della lama una leggera bava;
5. premere per 3/4 sec. contemporaneamente i pulsanti (3 e 4), e lasciarli poi andare nello stesso istante (vedi FIG. n°11c);
6. dopo aver effettuato l'operazione di affilatura è buona norma pulire le mole (vedi 6.2.3);
7. ad operazione di affilatura ultimata, rimettere nella sua posizione di origine l'apparecchio affilatore, rifacendo il procedimento inverso.

N.B. Non protrarre l'operazione di sbavatura oltre i 3/4 sec. per evitare la dannosa ritorsione del filo della lama.

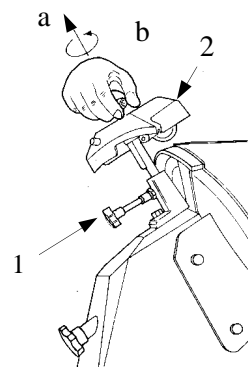


FIG. n°11a

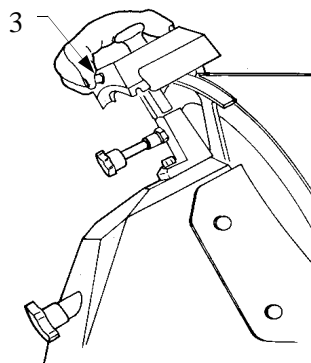


FIG. n°11b

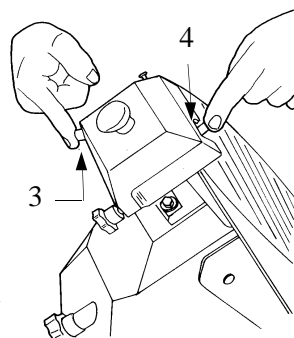


FIG. n°11c

- pressamerce;
- manopola pressamerce con ghiera e distanziale;
- paramano su piatto;
- carrello asportabile solo con la vela in posizione "0", a fondo corsa e verso il lato operatore.

1.2.2 - sicurezze elettriche

Per quanto riguarda le sicurezze di natura elettrica, l'affettatrice descritta in questo manuale risponde alle direttive **CEE 73/23, 89/336**, mod. **91/368, 92/31, 93/44, 93/68** ed alle norme **EN 60335-1, EN 60335-2-64, EN 55014**.

L'affettatrice è così prevista di:

- micro che provochi l'arresto della macchina in caso di rimozione del tirante paralama (vedi FIG. n°1), e non consenta l'accensione se tale riparo non è nella posizione di chiusura;
- relè nel circuito di comando, che richiede l'operazione di riavvio della macchina in caso di accidentale mancanza di corrente.

Nonostante le affettatrici **CE** professionali siano dotate delle misure normative per le protezioni elettriche e meccaniche (sia in fase di funzionamento che in fase di pulizia e manutenzione), esistono tuttavia dei **RISCHI RESIDUI** (**CEE 89/392 punto 1.7.2**) non totalmente eliminabili, richiamati in questo manuale sotto la forma di **ATTENZIONE**. Essi riguardano il pericolo di taglio, contusione ed altro provocati dalla lama o da altri componenti della macchina.

1.3 - DESCRIZIONE DELLA MACCHINA

1.3.1 - descrizione generale

Affettatrici **CE** professionali sono state progettate e realizzate dalla nostra ditta con il preciso scopo di affettare prodotti alimentari (tipo salumi e carni) e garantire:

- massima sicurezza nell'uso, pulizia e manutenzione;
- massima igiene, ottenuta grazie ad una minuziosa selezione dei materiali che vengono a contatto con gli alimenti, e con l'eliminazione degli spigoli nelle parti dell'affettatrice che vengono a contatto con il prodotto, in modo da ottenere una facile e totale pulizia nonché facilità di smontaggio;
- massima precisione di taglio grazie al meccanismo a camme;
- robustezza e stabilità di tutti i componenti;
- massima silenziosità grazie alla trasmissione a cinghie;
- grande maneggevolezza.

1.3.2 - caratteristiche costruttive

Le affettatrici **CE** professionali sono costruite in una lega di alluminio (Peraluman Mg5) anodizzata. Essa garantisce il contatto con gli alimenti (igienicità) e l'inattaccabilità da acidi e sali oltre ad una elevata resistenza

all'ossidazione.

La lama è in acciaio 100 Cr6 (cromata), essa è rettificata e temperata assicurando un taglio preciso e netto del prodotto anche dopo la sua affilatura; gli altri componenti presenti sono in ABS, LEXAN, PLEXIGLAS e acciaio AISI 430 o 304.

1.3.3 - Composizione della macchina

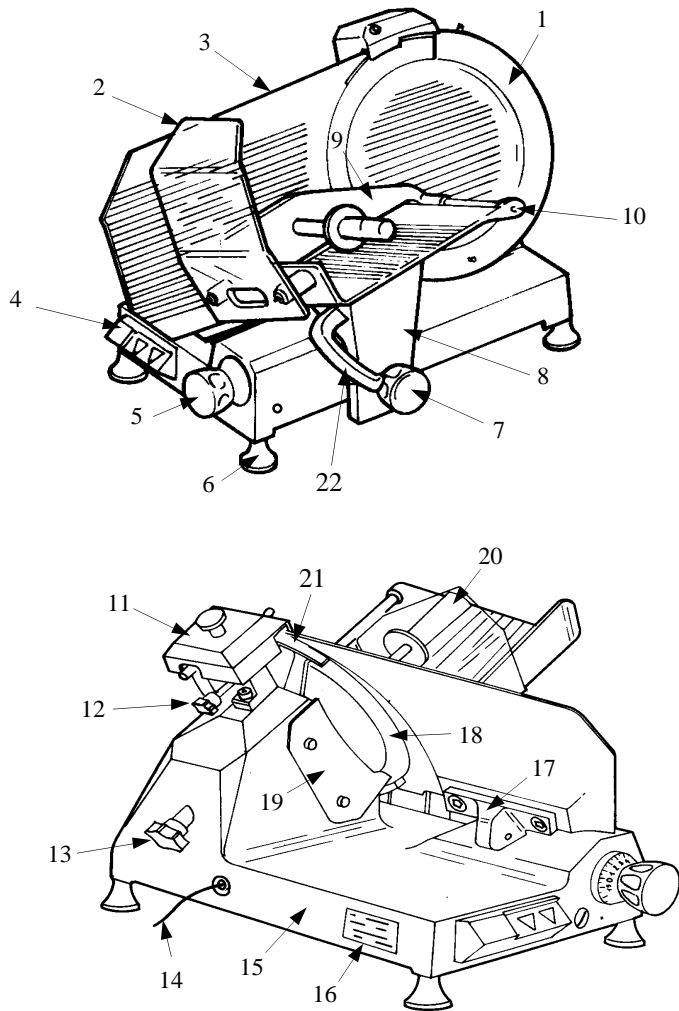


FIG. n°1 - Veduta generale dell'affettatrice

3. assumere una posizione corretta in modo da evitare incidenti: appoggiare la mano destra sulla manopola pressamerce e, successivamente, la mano sinistra accanto al paraferretto (senza entrare in contatto con la lama); il corpo deve essere perpendicolare al piano di lavoro (vedere figura n°9a). **ATTENZIONE: Non assumere posizioni tali che comportino il contatto diretto di parti del corpo con la lama (es. figura n°9b);**

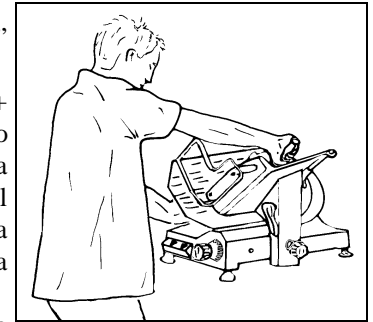


FIG. n°9a - Posizione corretta

4. premere quindi il pulsante di marcia "T" (ON);
5. spingere il carrello (piatto portamerce + braccio pressamerce + gambo) facendolo avanzare dolcemente verso la lama, senza applicare alcuna pressione sulla merce con il braccio pressamerce poichè quest'ultima preme contro la vela per proprio peso (forza di gravità).
La merce entrerà facilmente nella lama, e la fetta guidata all'apposito paraferretto si staccherà e cadrà sul piano raccogliatore (vedere FIG. n°10);
6. evitare di far funzionare a vuoto l'affettatrice;
7. al termine delle operazioni di taglio, fermare la macchina mettendo l'interruttore nella posizione "0" (OFF) di arresto e portare a "0" la manopola graduata;
8. eseguire la riaffilatura della lama non appena il prodotto tagliato presenta una superficie sfilacciata o ruvida e quindi lo sforzo di taglio aumenta (vedi 5.3).



FIG. n°9b - Posizione scorretta

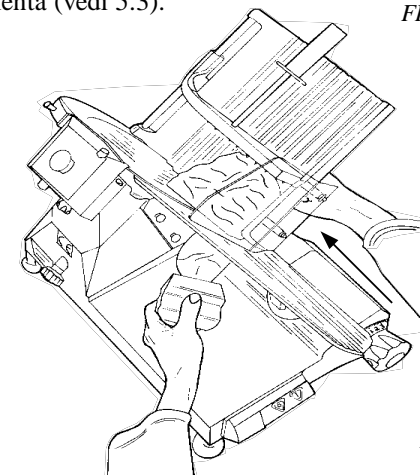


FIG. n°10 - Taglio del prodotto

4.4 - CONTROLLO DEL FUNZIONAMENTO

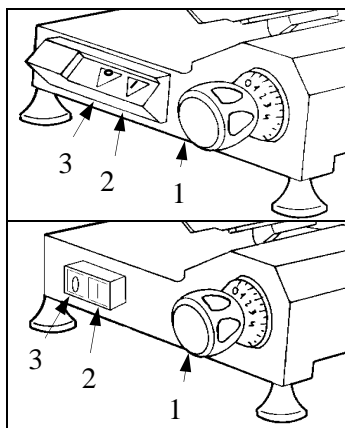
Prima di procedere al collaudo assicurarsi che il piatto portamerce sia ben bloccato, dopodichè provare il funzionamento con la seguente procedura:

1. azionare il pulsante di marcia "I" (ON) ed il pulsante di arresto "O" (OFF);
2. controllare la scorrevolezza del piatto portamerce e del braccio pressamerce;
3. controllare il funzionamento e la regolazione della vela tramite la manopola numerata;
4. controllare il funzionamento dell'affilatoio (vedi paragrafo 5.3, FIG. n° 11a-b-c);
5. controllare che il piatto portamerce si possa smontare solo con la manopola graduata in posizione "0" e che dopo lo smontaggio, la manopola rimanga in questa posizione;
6. controllare se svitando il tirante paralama la macchina cessa di funzionare.

CAP. 5 - USO DELLA MACCHINA

5.1 - COMANDI

I comandi sono disposti sul lato sinistro del basamento come si vede da figura sotto.



1. Manopola graduata, per la regolazione dello spessore di taglio.
2. Pulsante di marcia "I"(ON).
3. Pulsante di arresto "O"(OFF).

FIG. n°8 - Posizione comandi

5.2 - CARICAMENTO E TAGLIO DEL PRODOTTO

ATTENZIONE: La merce da tagliare va caricata sul piatto solamente con la manopola graduata in posizione "0" ed a motore fermo, facendo attenzione alla lama ed alle puntine acuminate.

La procedura da seguire è la seguente:

1. una volta caricata la merce sul piatto, in modo che vada sulla vela, bloccarla con l'apposito braccio munito di dentini;
2. regolare tramite la manopola graduata lo spessore di taglio voluto;

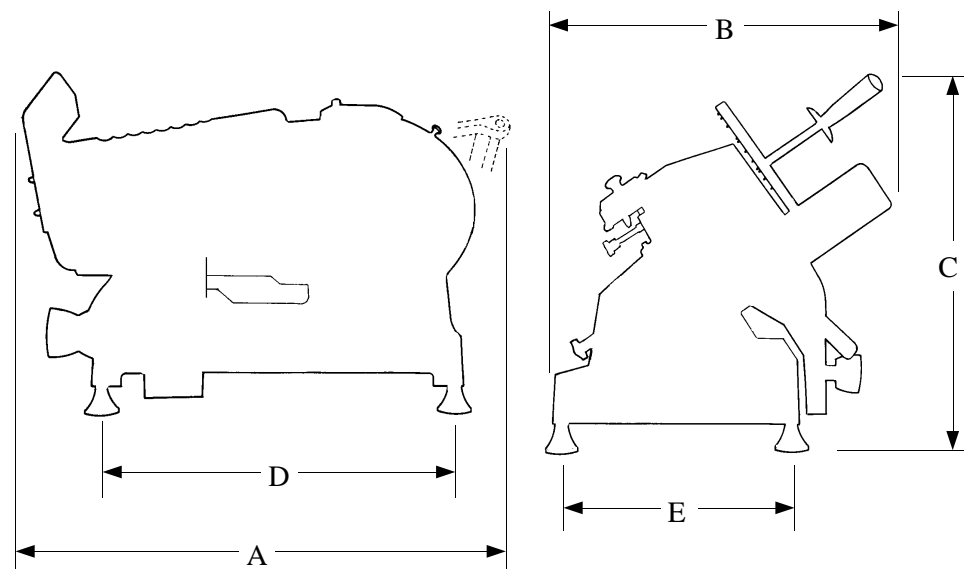
LEGENDA:

- | | |
|--------------------------------|-------------------------------------|
| 1 - Paralama | 12 - Manopola bloccaggio affilatoio |
| 2 - Paramano | 13 - Tirante paralama |
| 3 - Vela | 14 - Cavo alimentazione |
| 4 - Pulsantiera | 15 - Basamento |
| 5 - Manopola graduata | 16 - Targhetta tecnica - matricola |
| 6 - Piedini | 17 - Supporto vela |
| 7 - Manopola bloccaggio piatto | 18 - Lama |
| 8 - Gambo | 19 - Parafetta |
| 9 - Braccio pressamerce | 20 - Manopola pressamerce |
| 10 - Piatto portamerce | 21 - Anello |
| 11 - Affilatoio (cappottina) | 22 - Manopola gambo |

CAP. 2 - DATI TECNICI

2.1 - INGOMBRO, PESO, CARATTERISTICHE ...

FIG. n°2 - Disegni d'ingombro

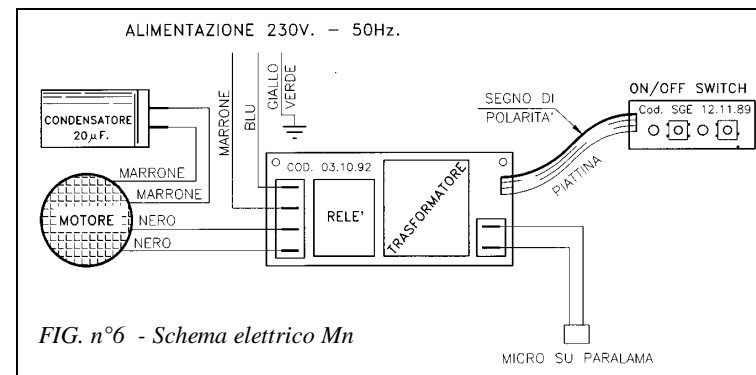


TAB. n°1 - MISURE D'INGOMBRO E CARATTERISTICHE TECNICHE

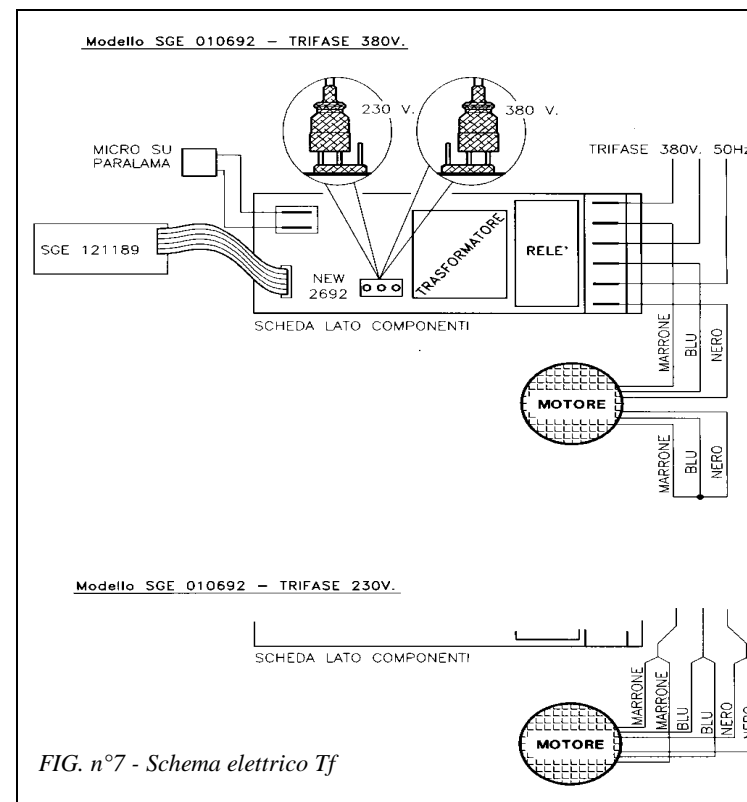
MODELLO	U.m.	A		
		250 - 275 - 300		
Diametro lama	mm.	250	275	300
Lunghezza A	mm.	600	615	650
Larghezza B	mm.	595	595	630
Altezza C	mm.	485	485	530
Interasse piedini D	mm.	440	440	440
Interasse piedini E	mm.	330	330	330
Dimensioni piatto	mm.	245 x 235	245 x 235	280 x 270
Corsa carrello	mm.	270	280	275
Capacità di taglio	mm.	195 x 235	205 x 235	220 x 235
Spessore di taglio	mm.	0 ÷ 15	0 ÷ 15	0 ÷ 15
Giri lama	(g/l)	300	300	300
Motore	W	160	160	200
Peso	Kg	20,5	22	24
Alimentazione	Mn Tf	230V./50Hz 230-400V/50Hz	230V./50Hz 230-400V/50Hz	230V./50Hz 230-400V/50Hz
Grado di rumorosità	dB	≤ 65	≤ 65	≤ 65

4.3 - SCHEMI ELETTRICI

4.3.1 - schema elettrico dell'impianto monofase (vedi FIG. n°6)



4.3.2 - schema elettrico dell'impianto trifase (vedi FIG. n°7)



4.2.2 - affettatrice con motore trifase

L'affettatrice è fornita di un cavo di alimentazione con sezione 5 x 1 mm²; lunghezza \cong 1.5 m.

Collegare l'affettatrice alla rete di alimentazione trifase 400 V. - 50 Hz per mezzo di una spina CEI (rossa), interponendo un interruttore differenziale magnetotermico da 10 A, $\Delta I = 0.03$ A.

Accertarsi a questo punto che l'impianto di terra sia perfettamente funzionante. Prima di collegare definitivamente la macchina alla linea di alimentazione trifase, controllare il senso di rotazione della lama con un impulso del pulsante di marcia "I" (ON) (**vedi capitolo 5.1, FIG. n°8**) subito seguito da una fermata eseguita con il pulsante di arresto "0" OFF.

Il senso di rotazione della lama deve essere antiorario guardando l'affettatrice dal lato del paralama (vedere FIG. n°5).

Nel caso il senso di rotazione non sia esatto, invertire nella spina o nella presa, due dei tre fili di fase (neri e grigi).

I motori trifase sulle affettatrici **CE** professionali, possono funzionare sia con tensione 230 V. trifase sia con tensione 400 V.

Se non altrimenti specificato, i collegamenti sono eseguiti per l'alimentazione 400 V., per l'adattamento alla rete 230 V. trifase, richiedere l'intervento del "CENTRO DI ASSISTENZA".

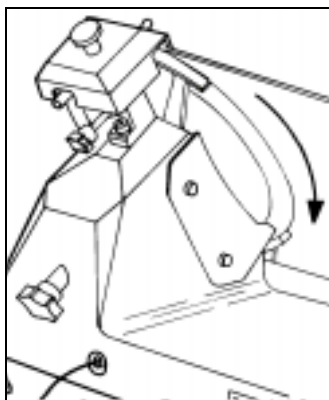


FIG. n°5 - Senso di rotazione della lama

TAB. n°2 - MISURE D'INGOMBRO E CARATTERISTICHE TECNICHE

MODELLO	U.m.	O 300	A 330 - 350	
Diametro lama	mm	300	330	350
Lunghezza A	mm	600	710	710
Larghezza B	mm	615	620	620
Altezza C	mm	500	595	610
Interasse piedini D	mm	430	510	510
Interasse piedini E	mm	310	325	325
Dimensioni piatto	mm	250 x 275	280 x 270	280 x 270
Corsa carrello	mm	255	325	330
Capacità di taglio	mm	235 x 230	230 x 270	250 x 270
Spessore di taglio	mm	0 ÷ 12	0 ÷ 15	0 ÷ 15
Giri lama	g/l	300	300	300
Motore	W	200	260	260
Peso	Kg	23	33.5	35
Alimentazione	Mn Tf	230V./50Hz 230-400V/50Hz	230V./50Hz 230-400V/50Hz	230V./50Hz 230-400V/50Hz
Grado di rumorosità	dB	≤ 65	≤ 65	≤ 65

ATTENZIONE: Le caratteristiche elettriche per le quali è predisposta la macchina, sono indicate in una targhetta applicata sul retro della macchina; prima di eseguire l'allacciamento vedere **4.2 allacciamento elettrico**.

CAP. 3 - RICEVIMENTO DELLA MACCHINA

3.1 - SPEDIZIONE DELLA MACCHINA (vedi FIG. n°3)

L'affettatrice parte dai nostri magazzini accuratamente imballata, l'imballo è costituito da:

- a) scatola esterna in robusto cartone;
- b) la macchina;
- c) inserti per tenere ben stabile la macchina;
- d) maschera per estrazione lama;
- e) il presente manuale;
- f) ampollina d'olio;
- g) certificato di conformità CE.

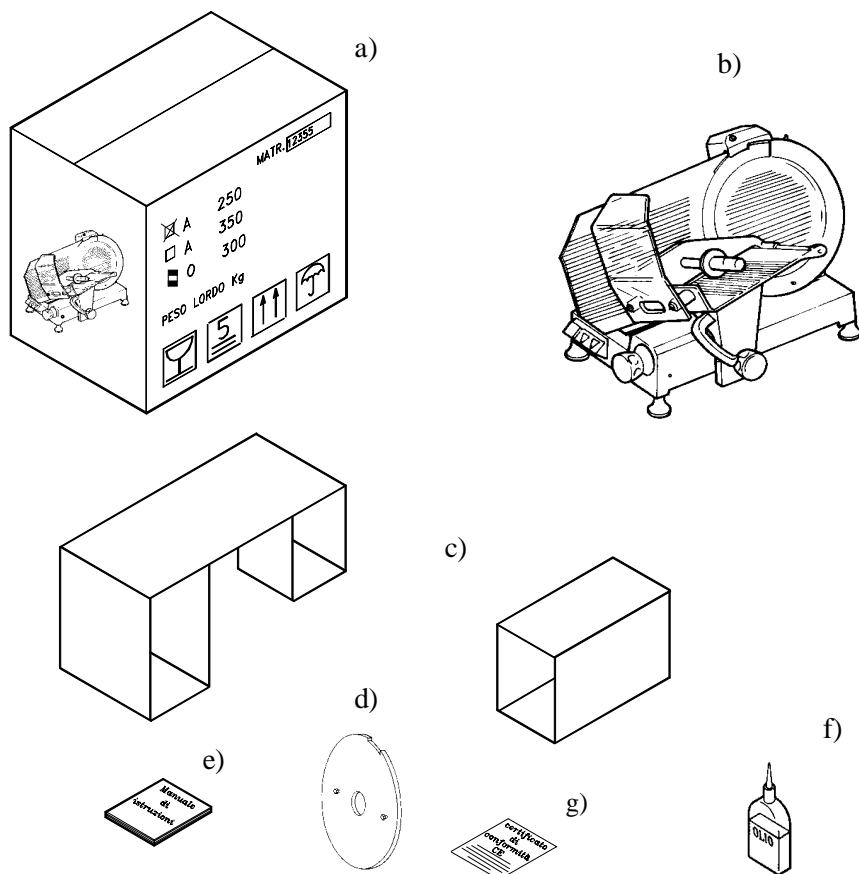


FIG. n°3 - Descrizione dell'imballo

3.2 - CONTROLLO DELL'IMBALLO AL RICEVIMENTO

Al ricevimento del collo, se esso non presenta danni esterni, procedere alla sua apertura controllando che dentro ci sia tutto il materiale (vedi FIG. n°3). Se invece all'atto della consegna il collo presenta segni di maltrattamenti, urti o caduta, è necessario far presente al corriere il danno, ed entro 3 giorni della data di consegna, indicata sui documenti, stendere un preciso rapporto sugli eventuali danni subiti dalla macchina. **Non capovolgere l'imballo!!** All'atto del trasporto assicurarsi che venga preso saldamente nei 4 angoli (mantenendolo parallelo al pavimento).

3.3 - SMALTIMENTO DELL'IMBALLO

I componenti dell'imballo (cartone, eventuali pallet, reggetta in plastica e schiuma poliuretanica) sono prodotti assimilabili ai rifiuti solidi urbani; per questo possono essere smaltiti senza difficoltà.

Nel caso la macchina venga installata in paesi in cui esistono norme particolari, smaltire gli imballi secondo quanto è prescritto dalle norme in vigore.

CAP. 4 - L'INSTALLAZIONE

4.1 - COLLOCAMENTO DELLA MACCHINA

Il piano sul quale va installata l'affettatrice deve tenere conto delle dimensioni di appoggio indicate sulla Tab. 1-2 (in base al modello), e quindi avere un'ampiezza sufficiente, deve essere ben livellato, asciutto, liscio, robusto, stabile ed essere ad una altezza da terra di 80 cm.

Inoltre la macchina deve essere posta in un ambiente con umidità max. 75% non salina ed una temperatura compresa fra +5°C e +35°C; comunque in ambienti che non comportino disfunzioni della stessa.

4.2 - ALLACCIAMENTO ELETTRICO

4.2.1 - affettatrice con motore monofase

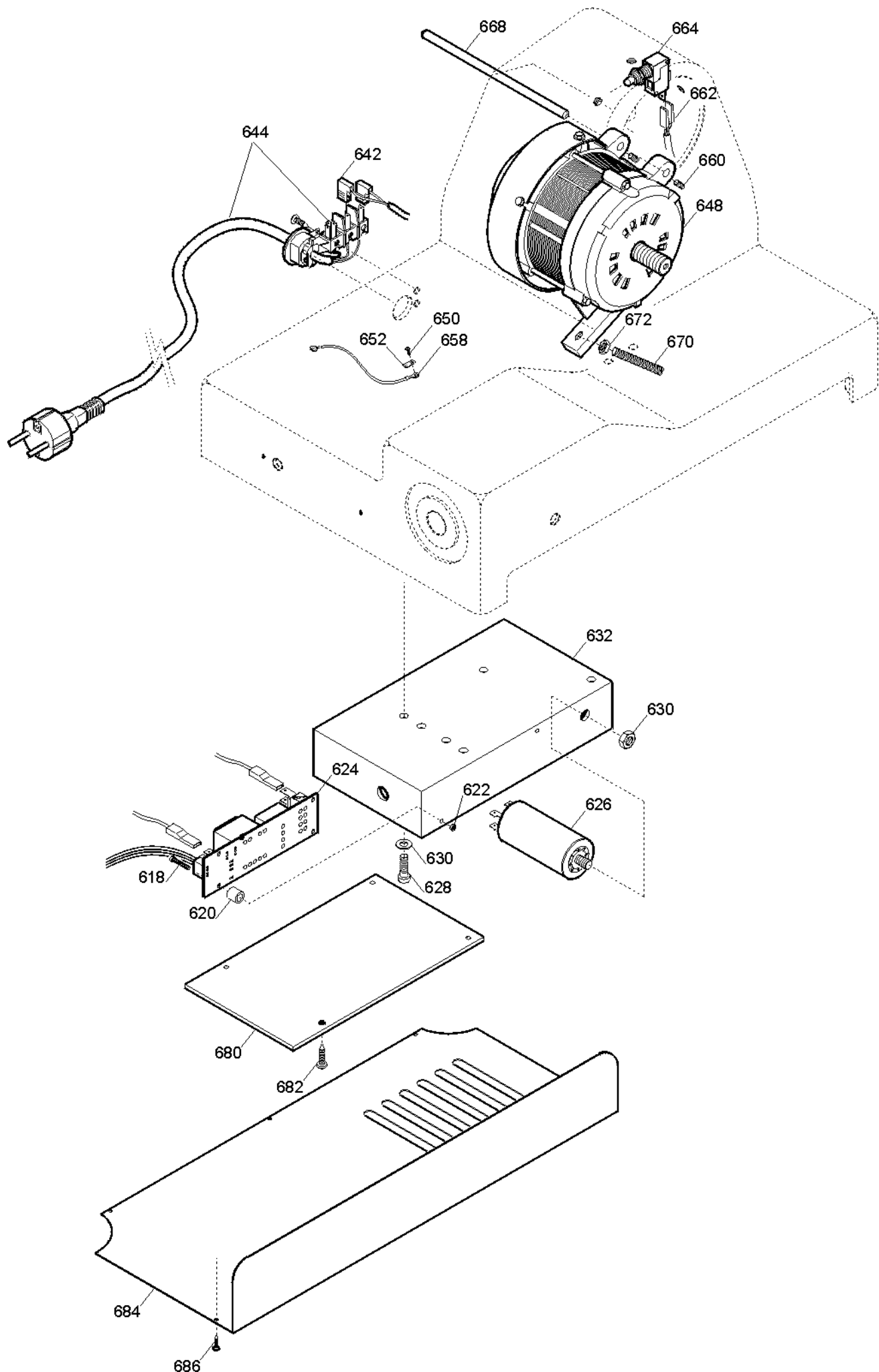
L'affettatrice è fornita di un cavo di alimentazione con sezione 3x1 mm²; lunghezza 1.5 m e una spina "SHUKO".

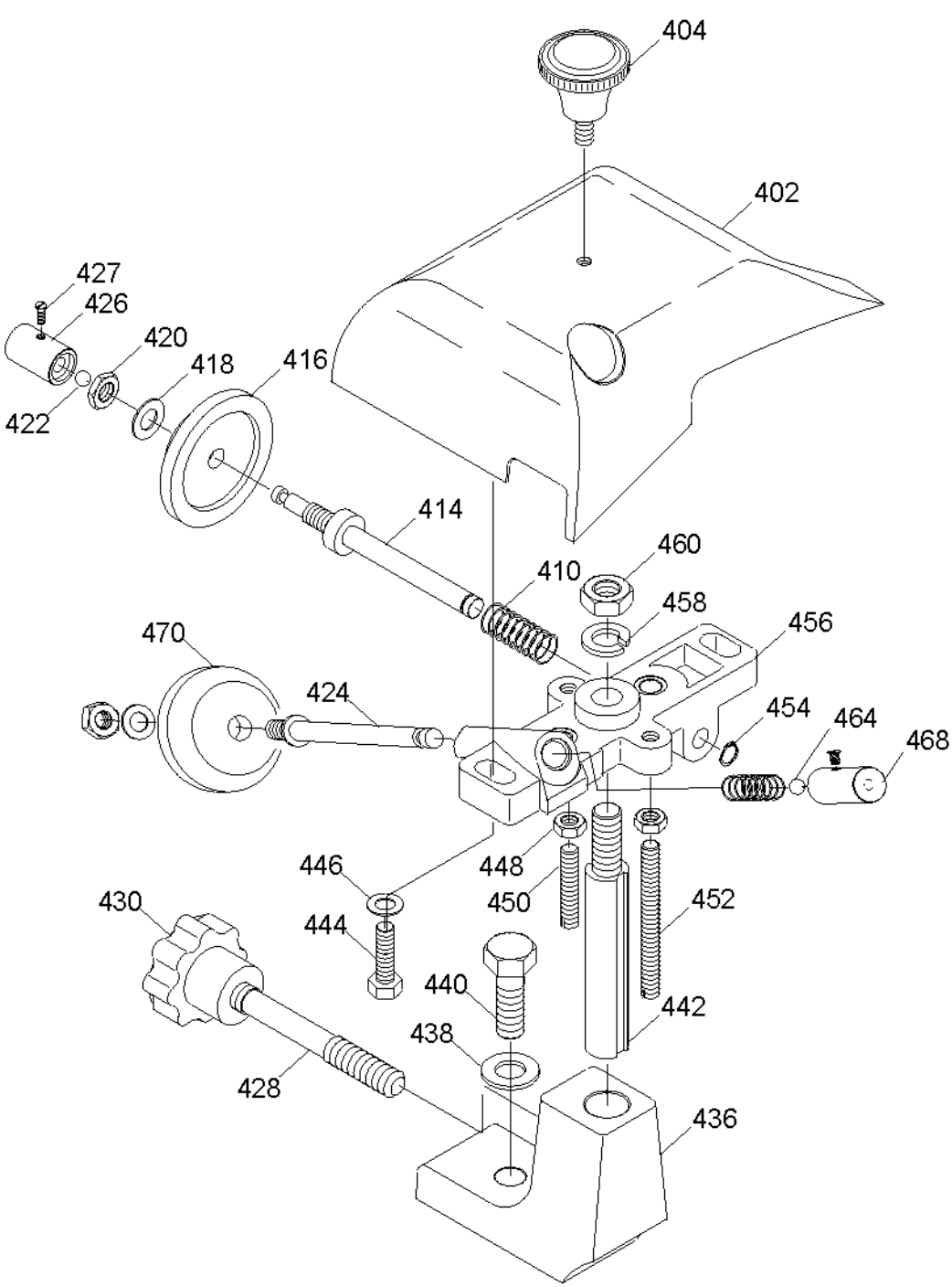
Collegare l'affettatrice 230 Volt 50 Hz, interponendo un interruttore differenziale - magnetotermico da 10A, $\Delta I = 0.03A$. Accertare a questo punto che l'impianto di terra sia perfettamente funzionante.

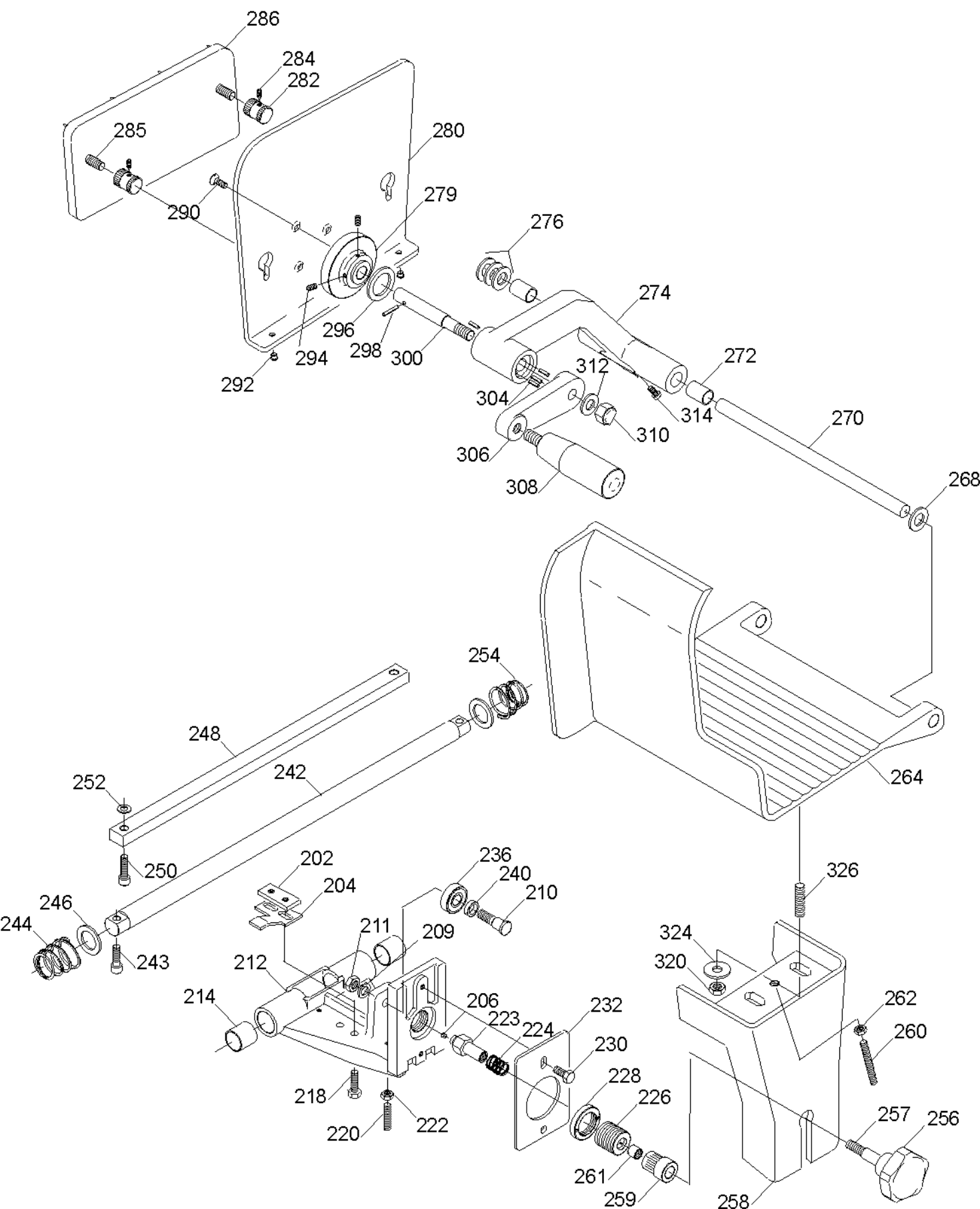
Controllare inoltre che i dati riportati sulla targhetta tecnica - matricola (FIG. n°4) corrispondano ai dati riportati sui documenti di consegna e di accompagnamento.

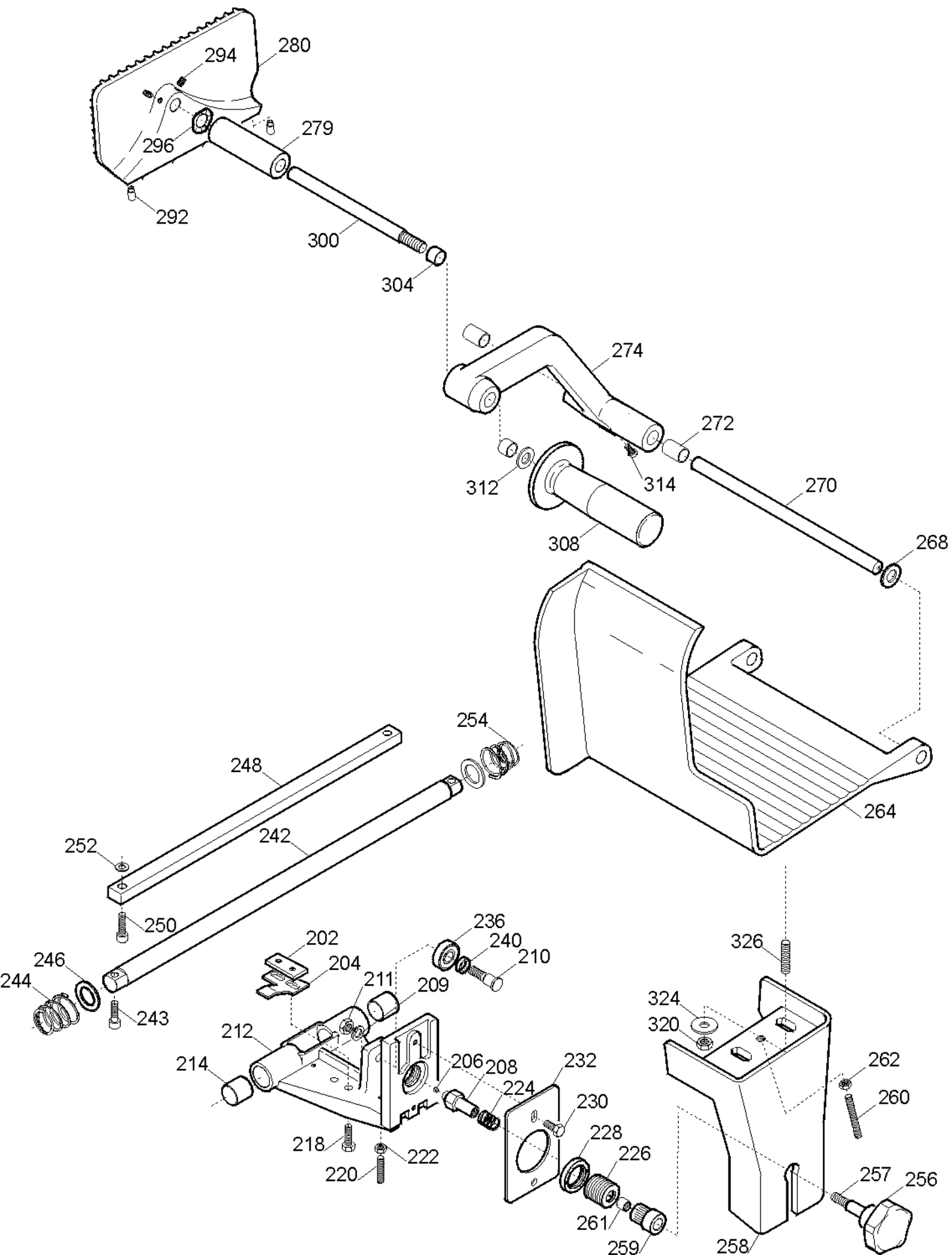
Mod.	_____	_____	_____	_____
Matr.	_____	_____	_____	Watt.
_____	H.p.	_____	A.	_____ Hz.
○	_____	Volts.	_____	Kg. ○
Anno	_____	_____	_____	_____

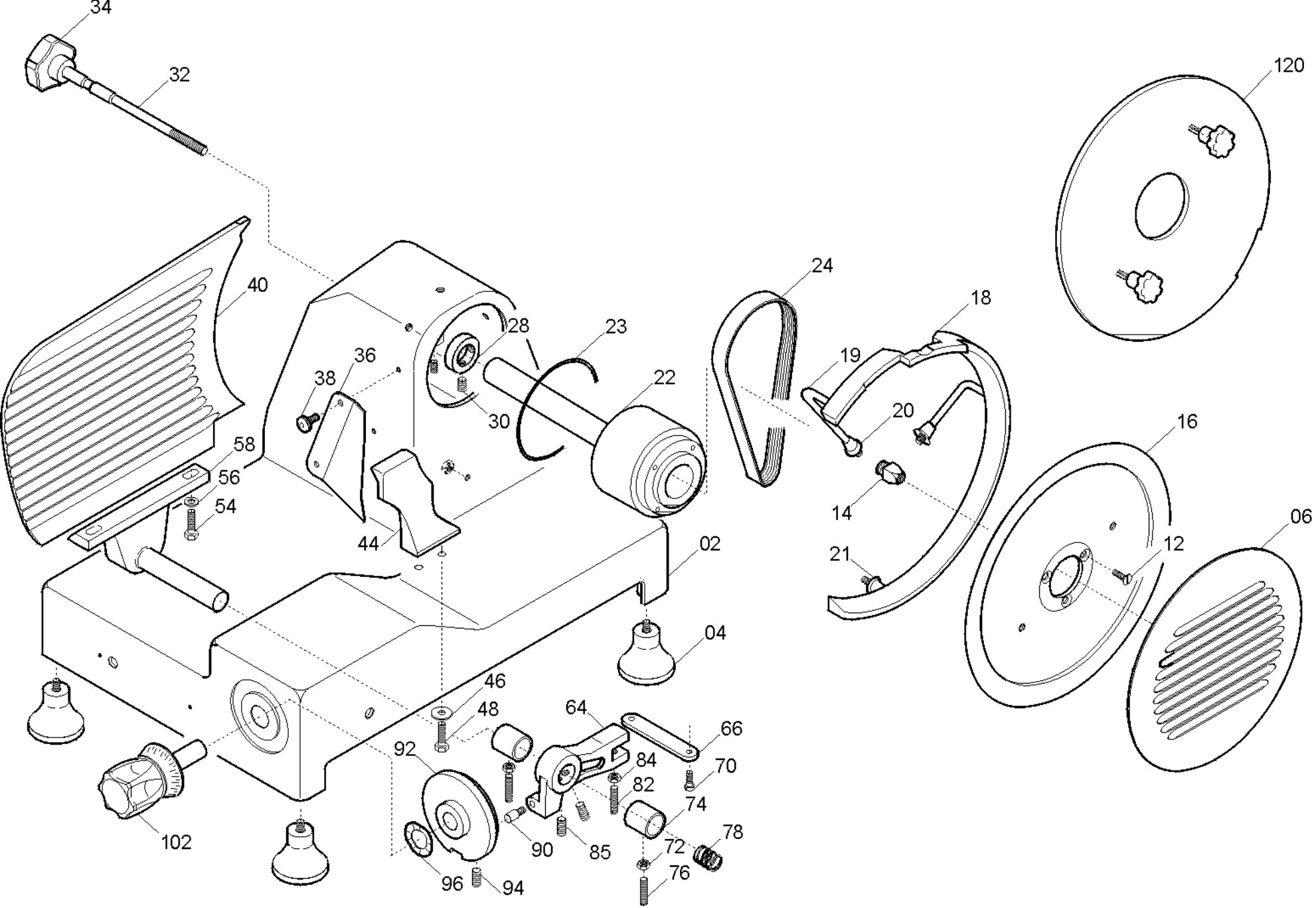
FIG. n°4 - Targhetta tecnica- matricola

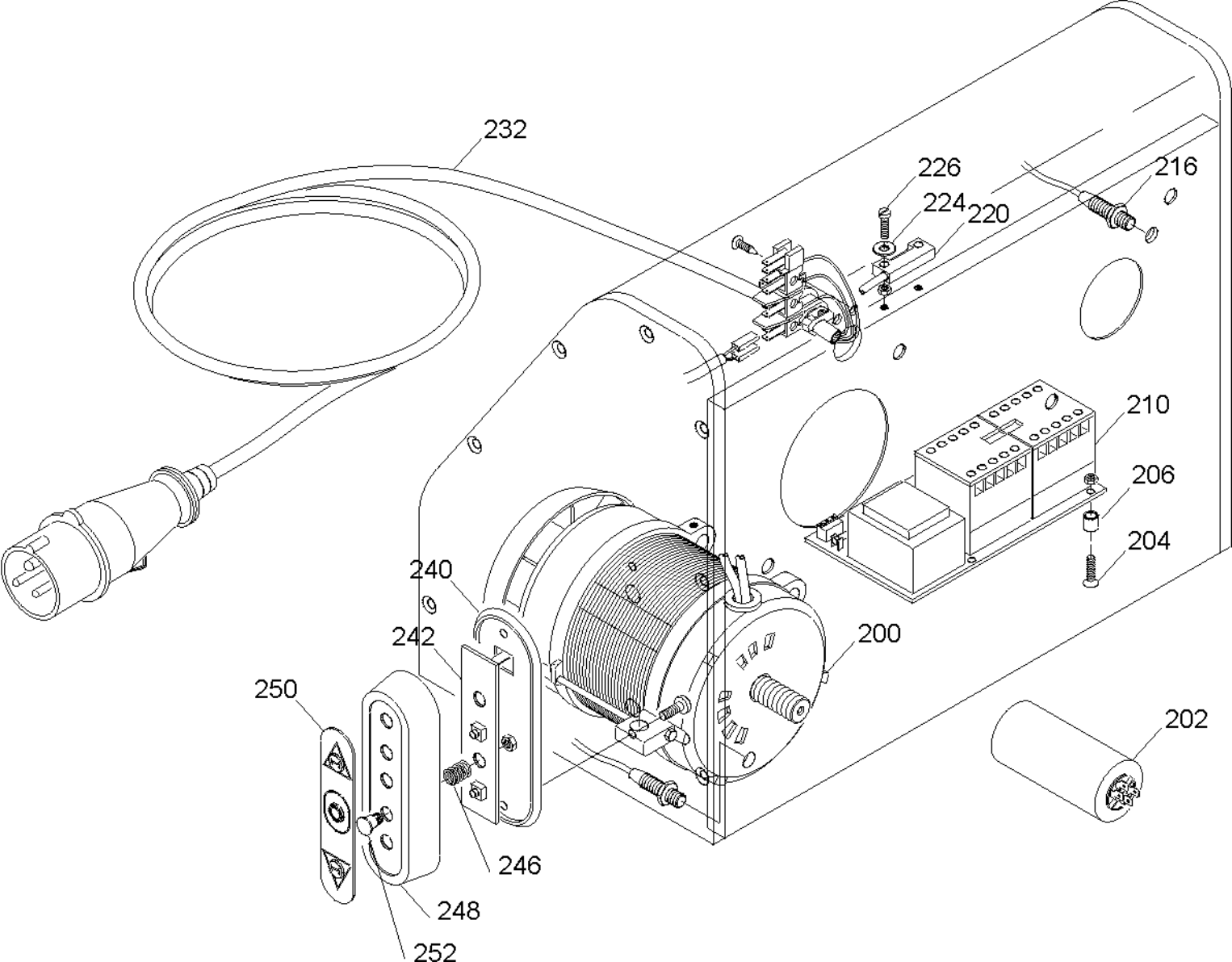


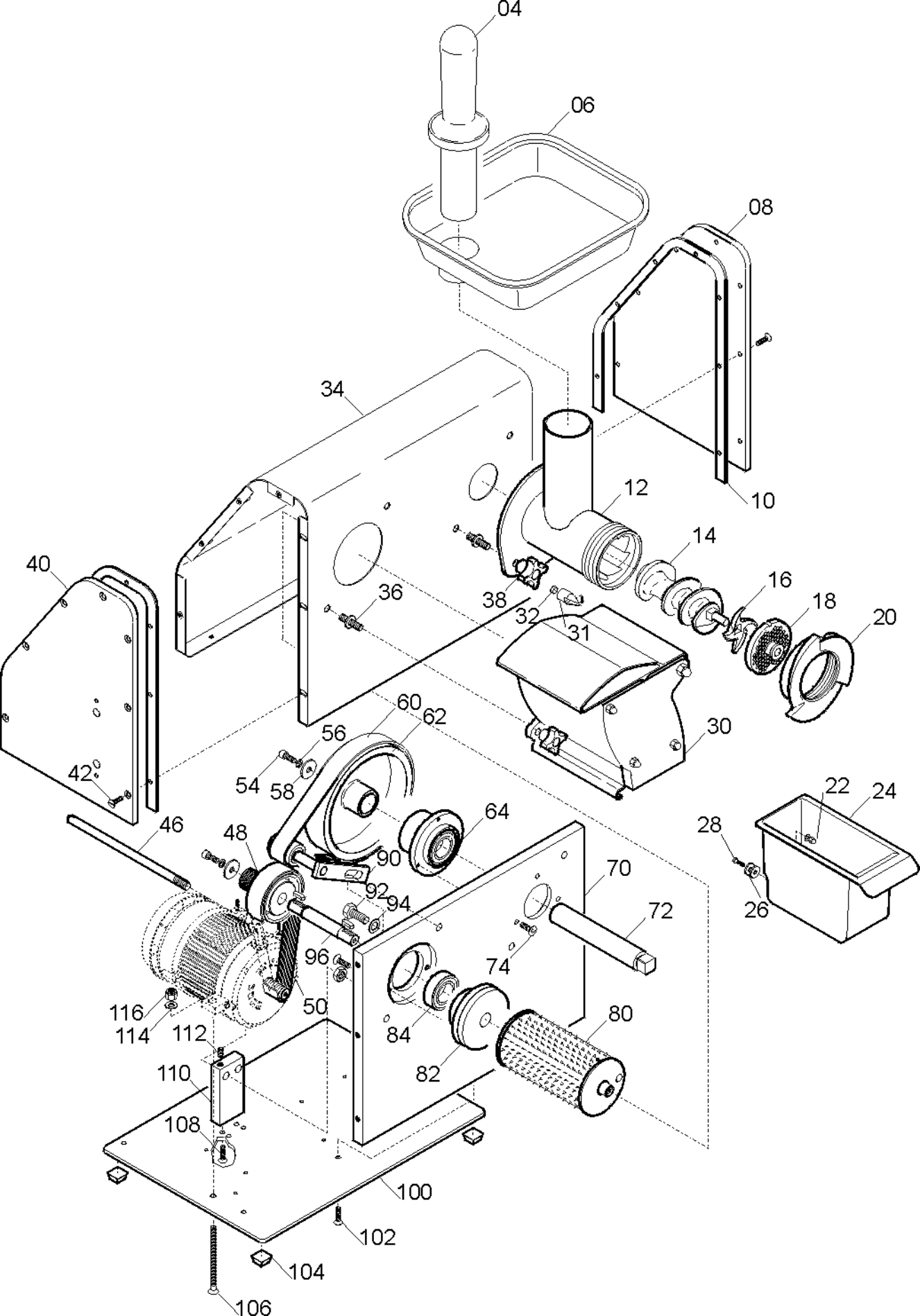


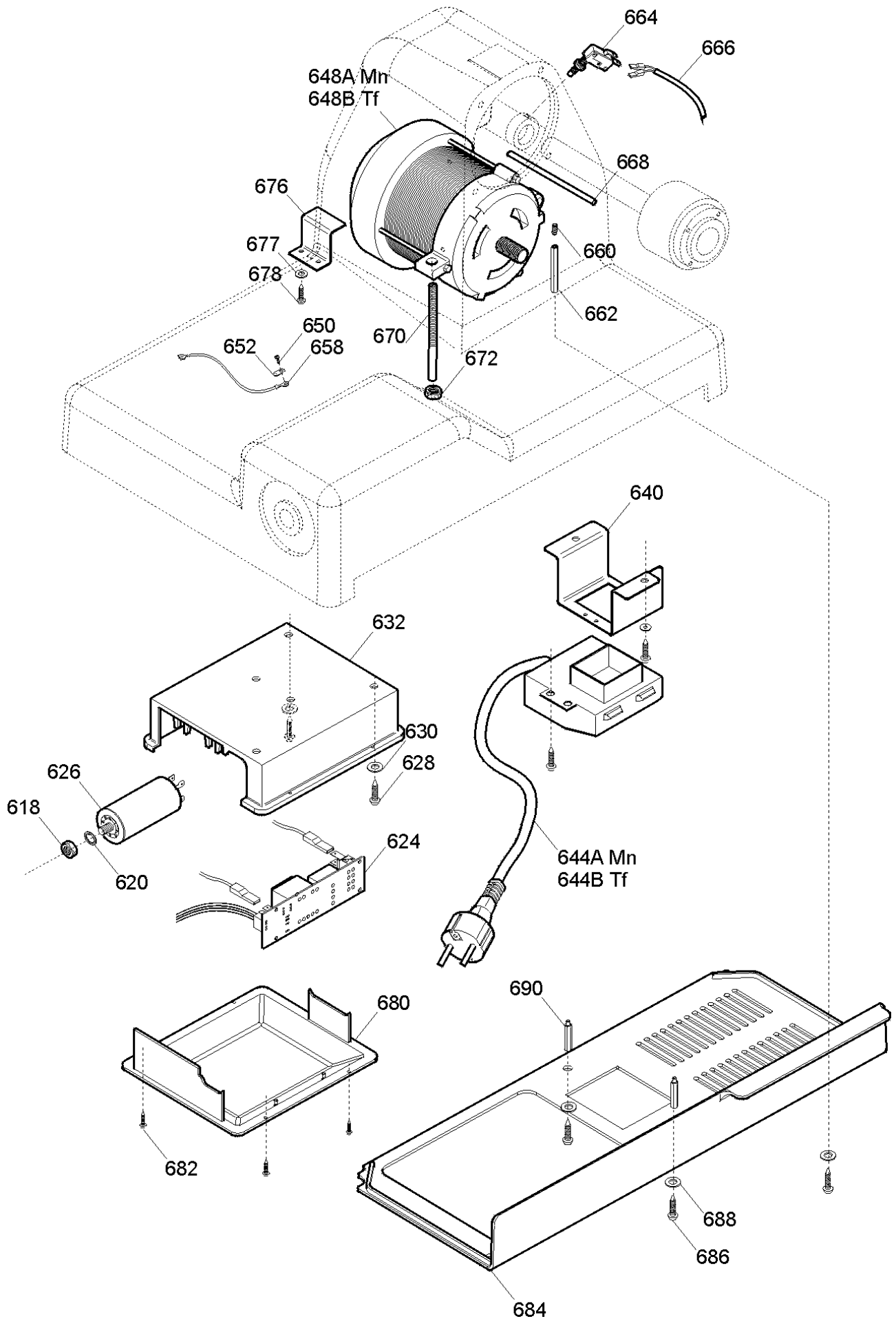


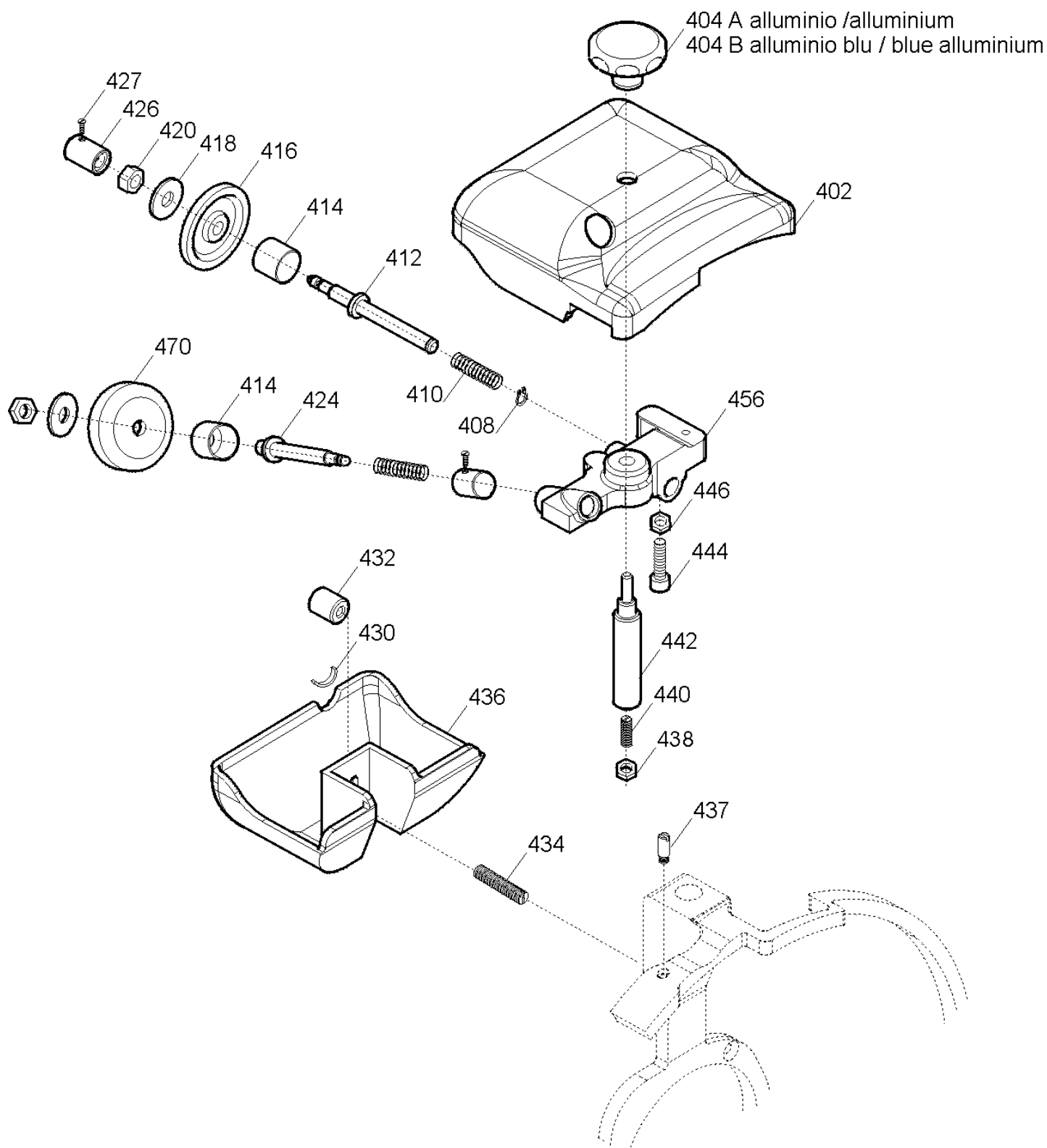


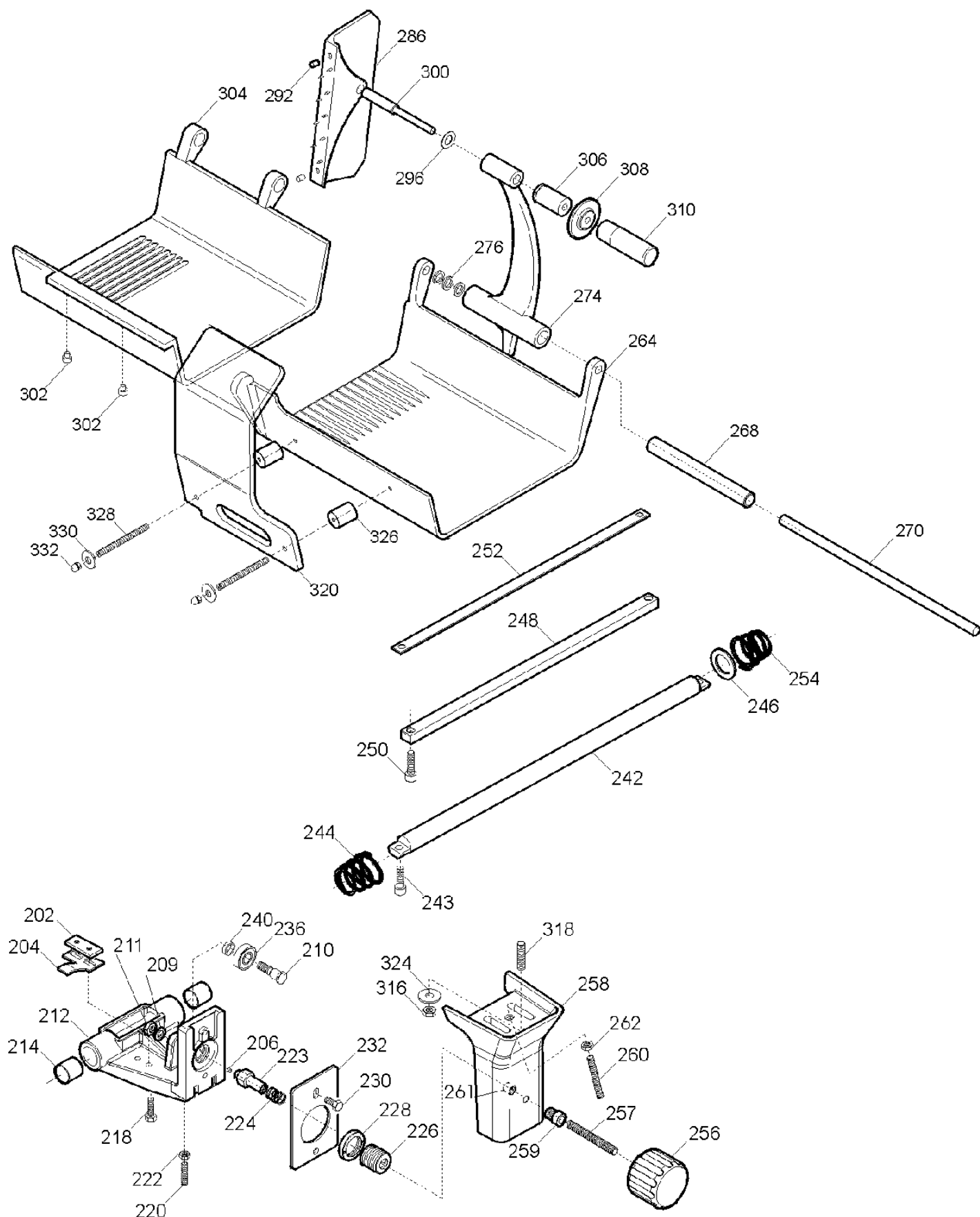




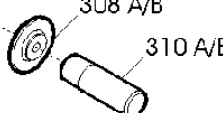
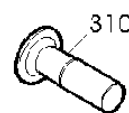

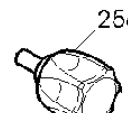


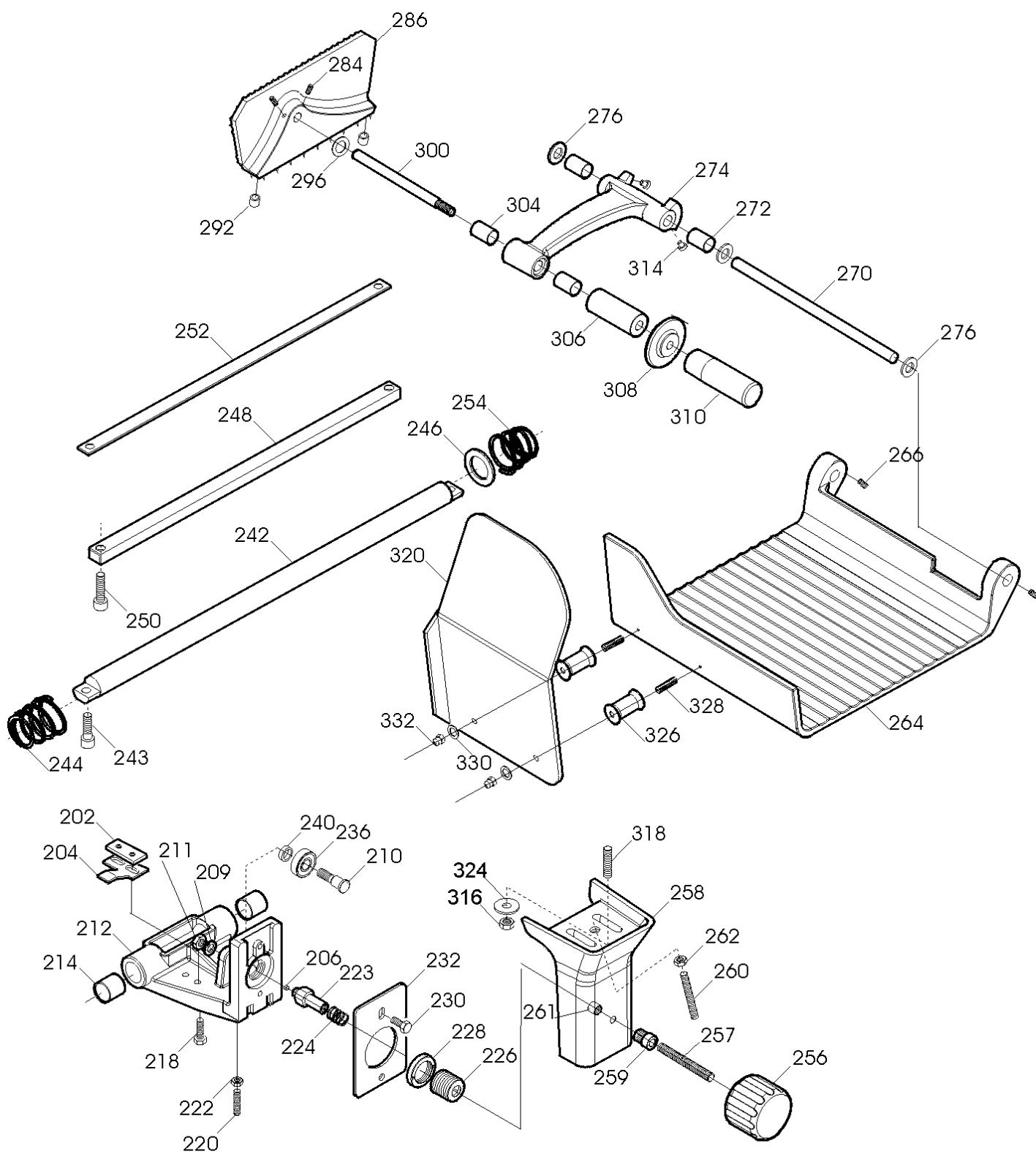




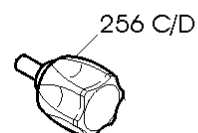
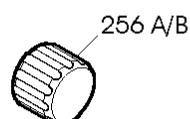
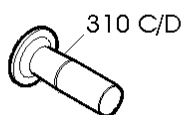
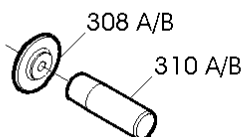


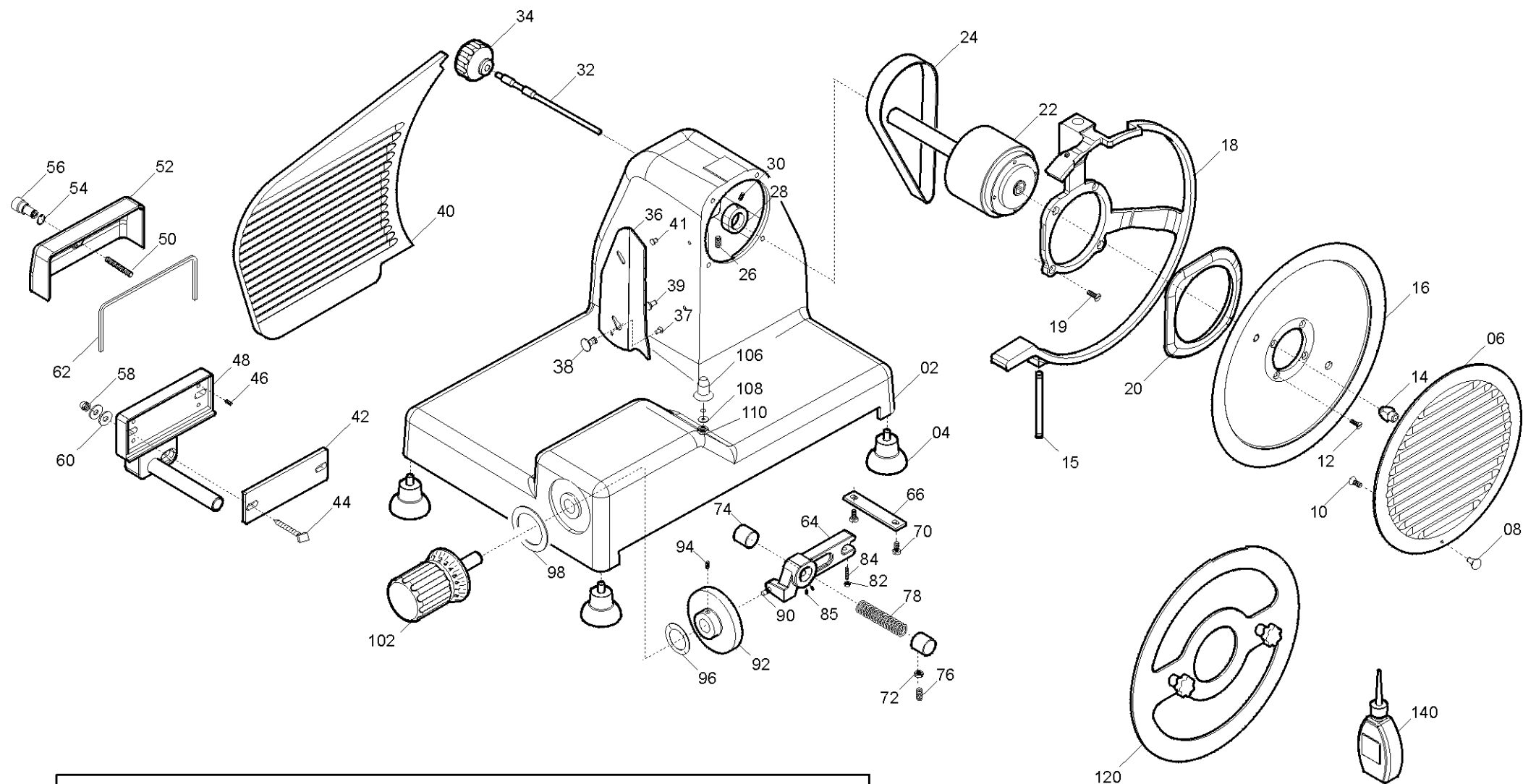
A=alluminio / aluminium - B=alluminio blu / blue aluminium
 C=plastica nera / black plastic - D=plastica blu / blue plastic

 <p>308 A/B 310 A/B</p>	 <p>310 C/D</p>	 <p>256 A/B</p>	 <p>256 C/D</p>
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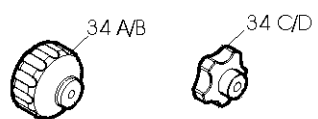
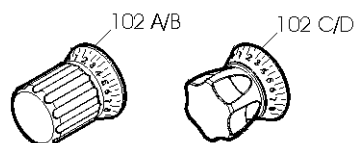


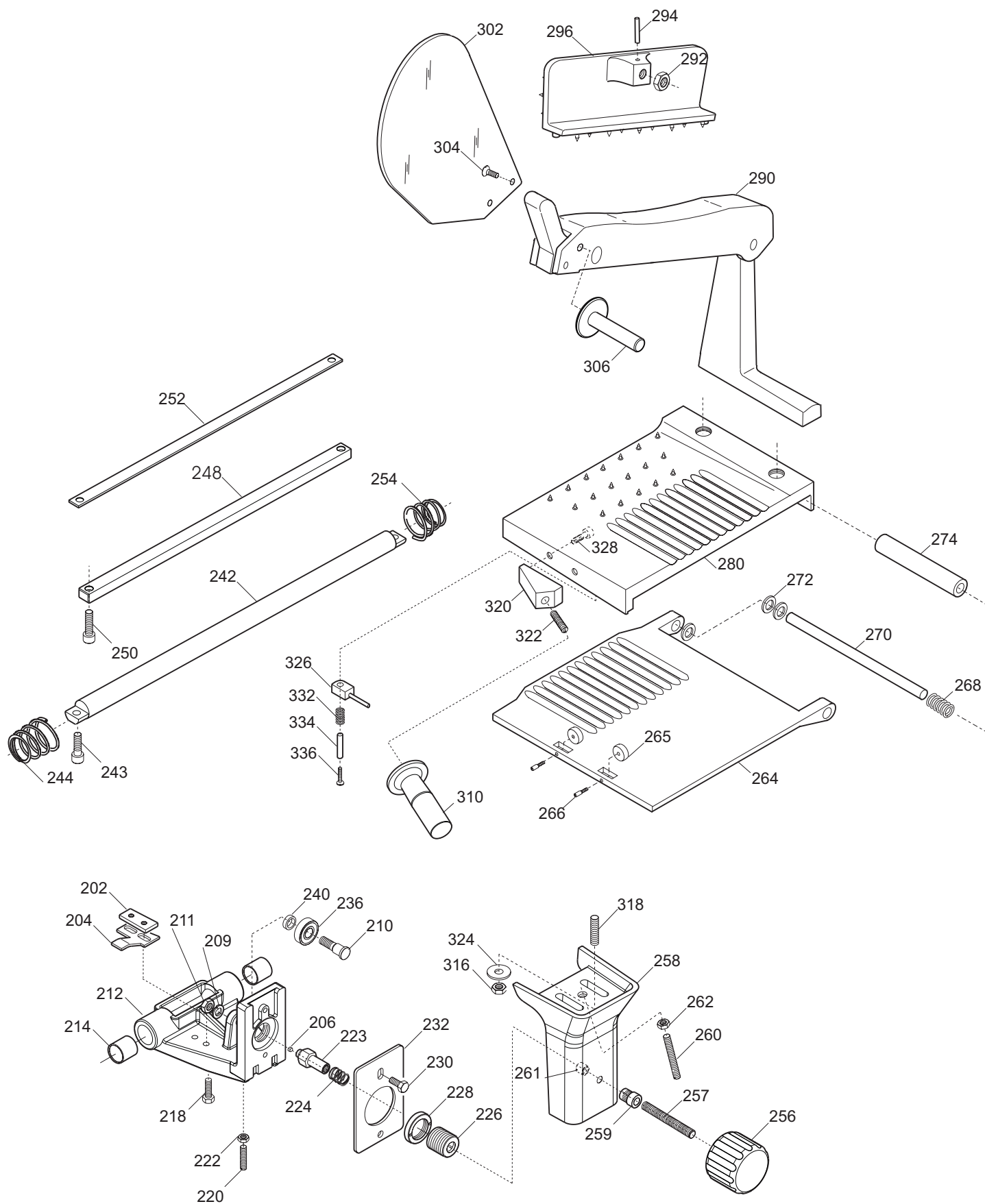
A=alluminio / aluminium - **B**=alluminio blu / blue aluminium
C=plastica nera / black plastic - **D**=plastica blu / blue plastic



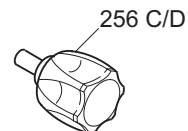
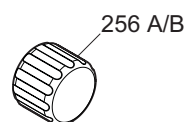
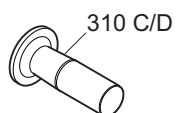
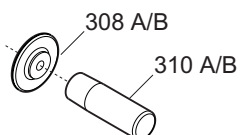


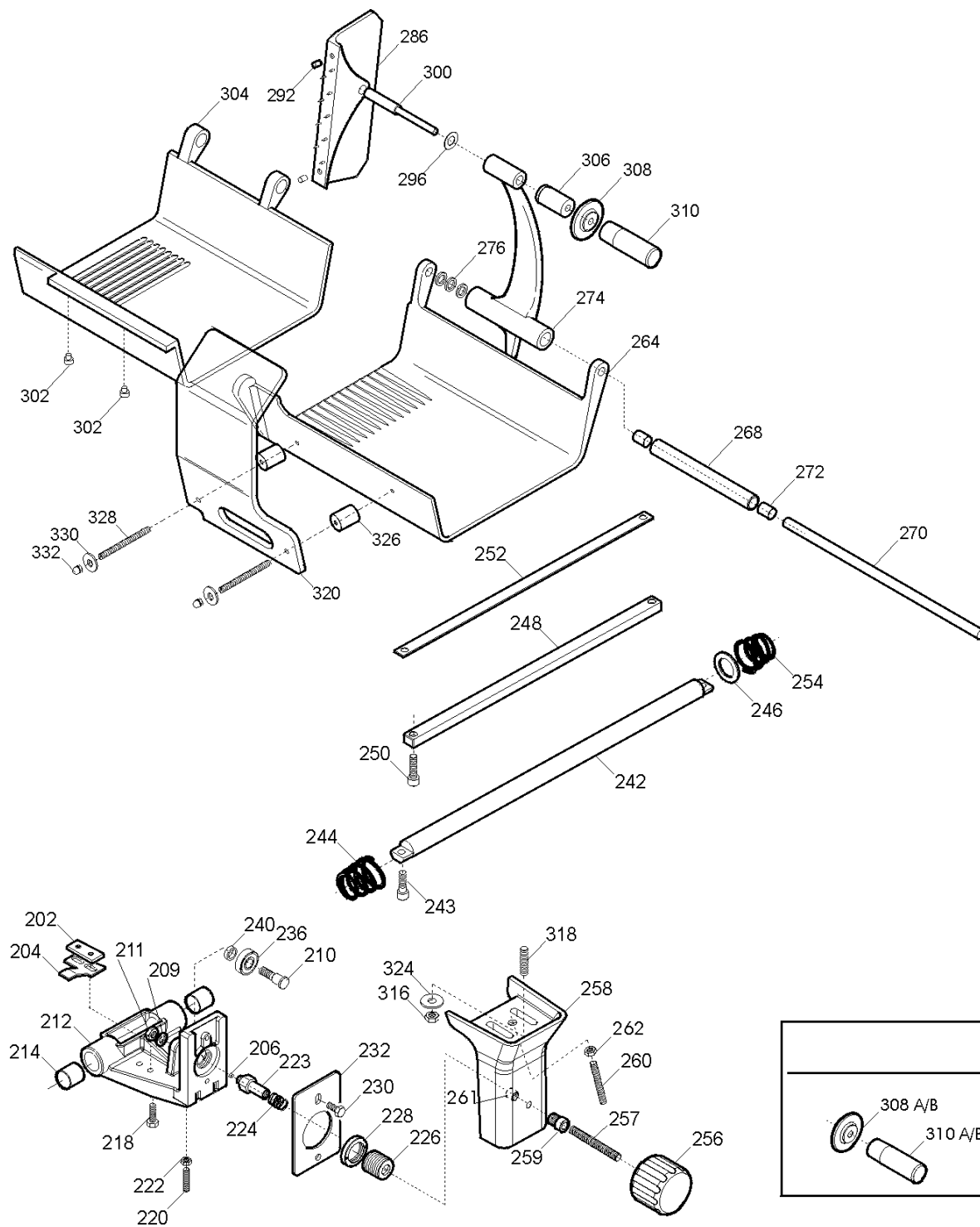
A=alluminio / *aluminium* - **B**=alluminio blu / *blue aluminium*
C=plastica nera / *black plastic* - **D**=plastica blu / *blue plastic*



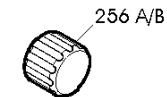
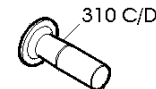
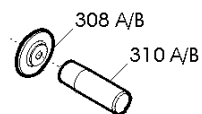


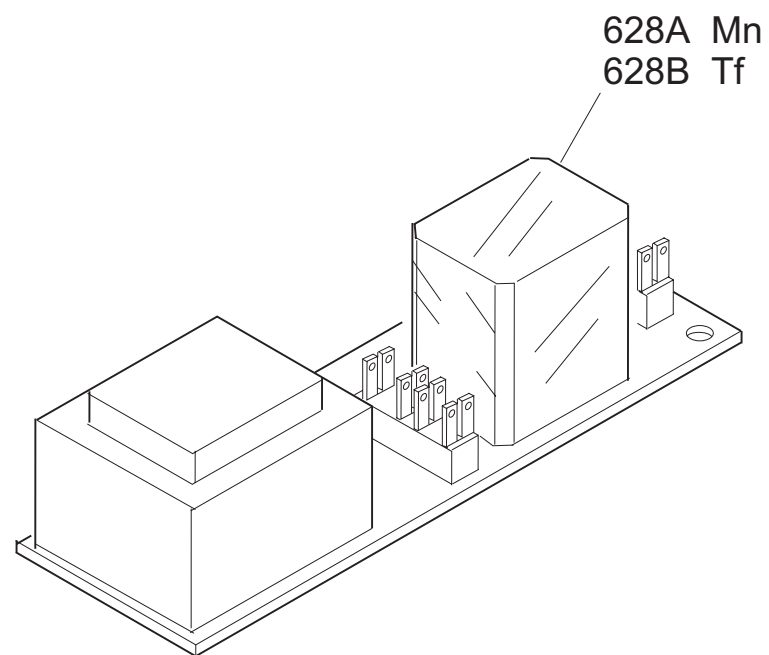
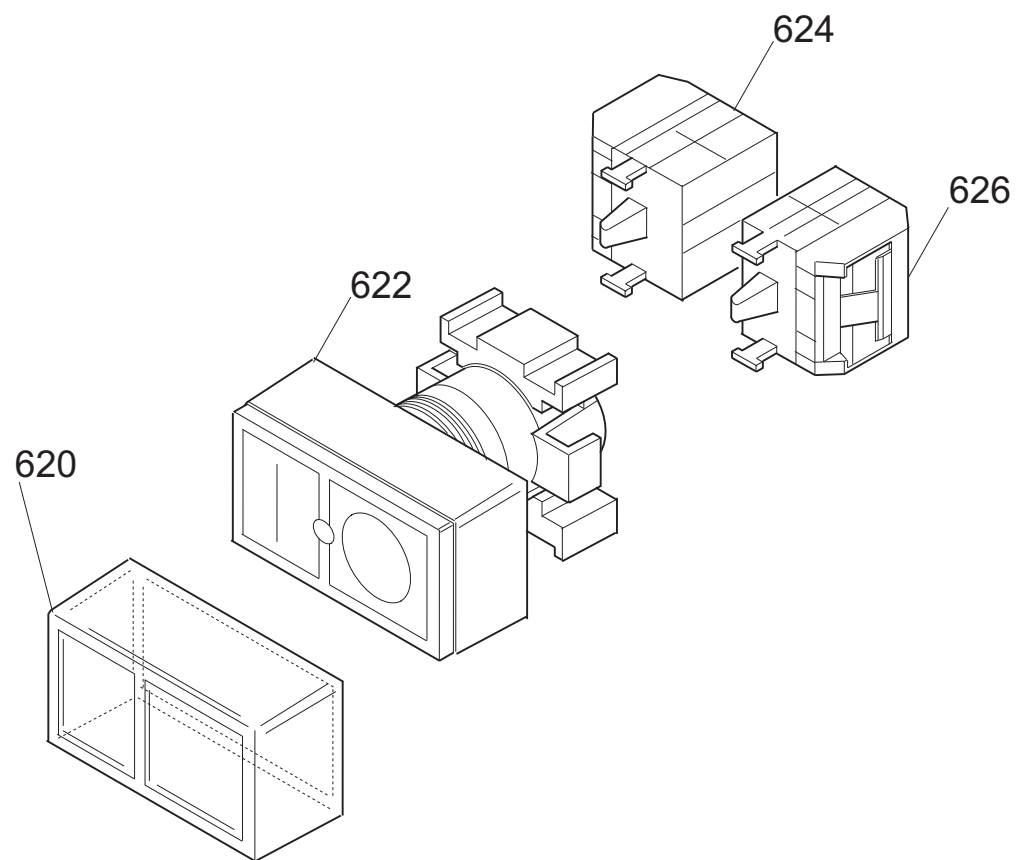
A=alluminio / aluminium - B=alluminio blu / blue aluminium
C=plastica nera / black plastic - D=plastica blu / blue plastic

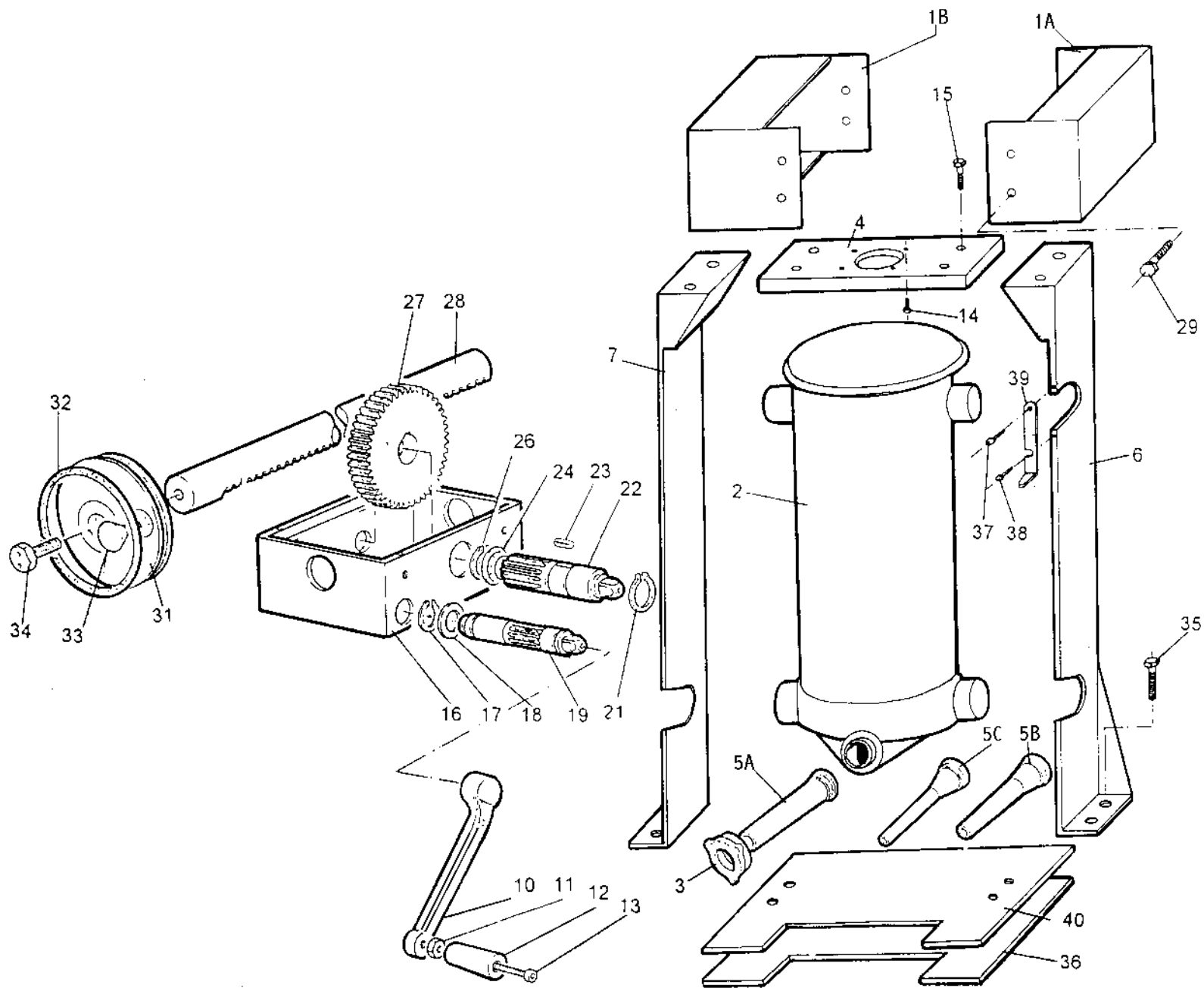


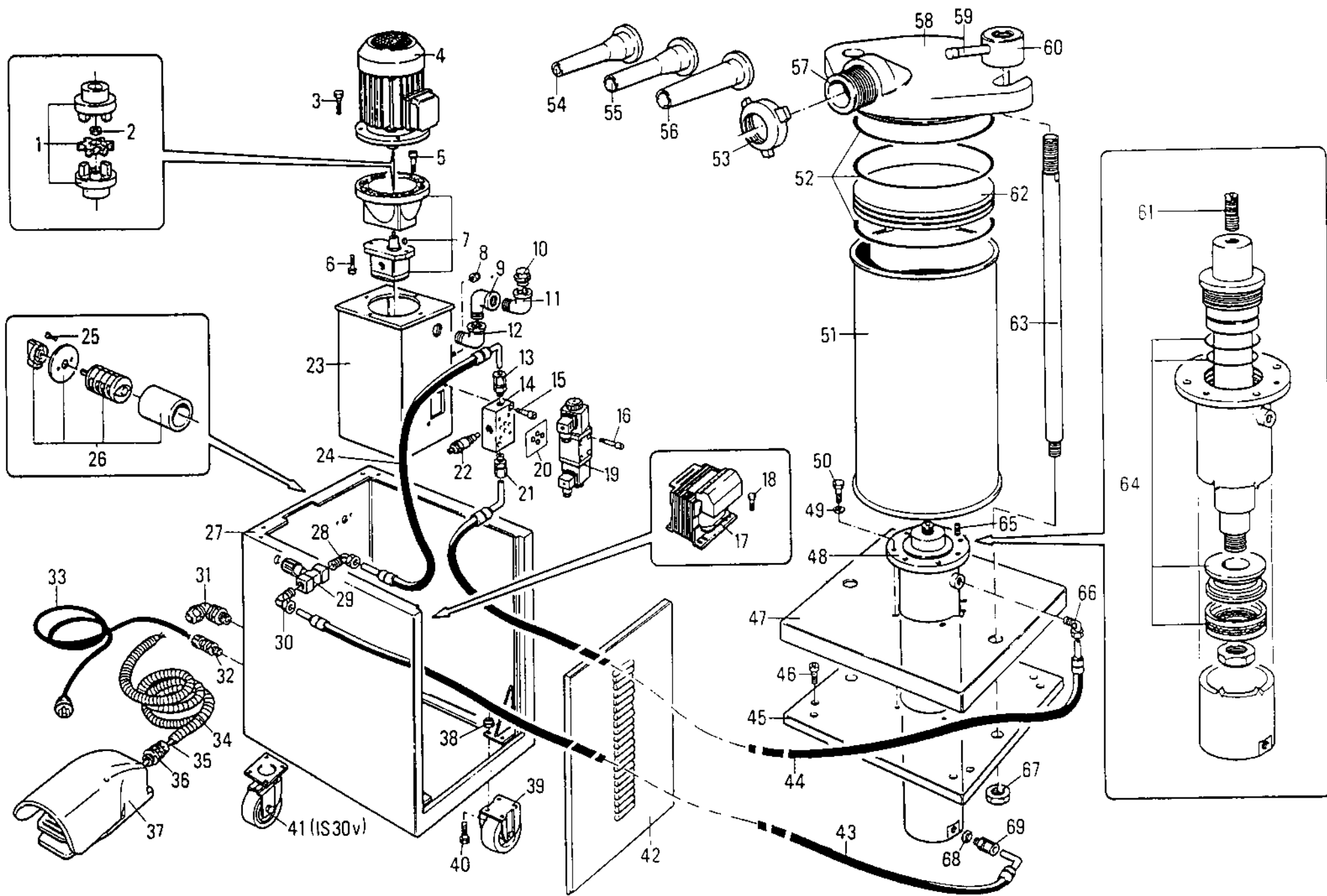


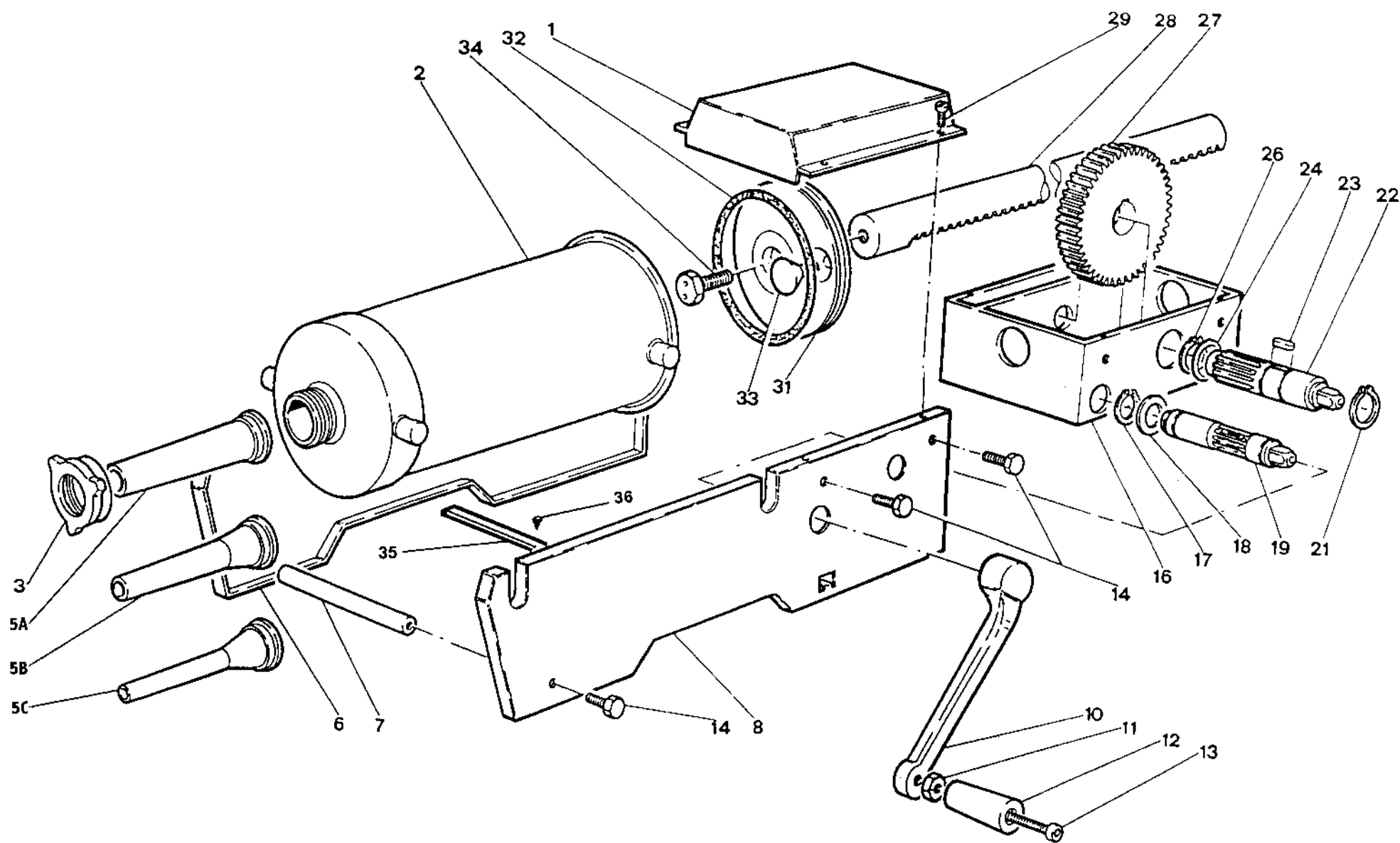
A=alluminio / aluminium - B=alluminio blu / blue aluminium
C=plastica nera / black plastic - D=plastica blu / blue plastic

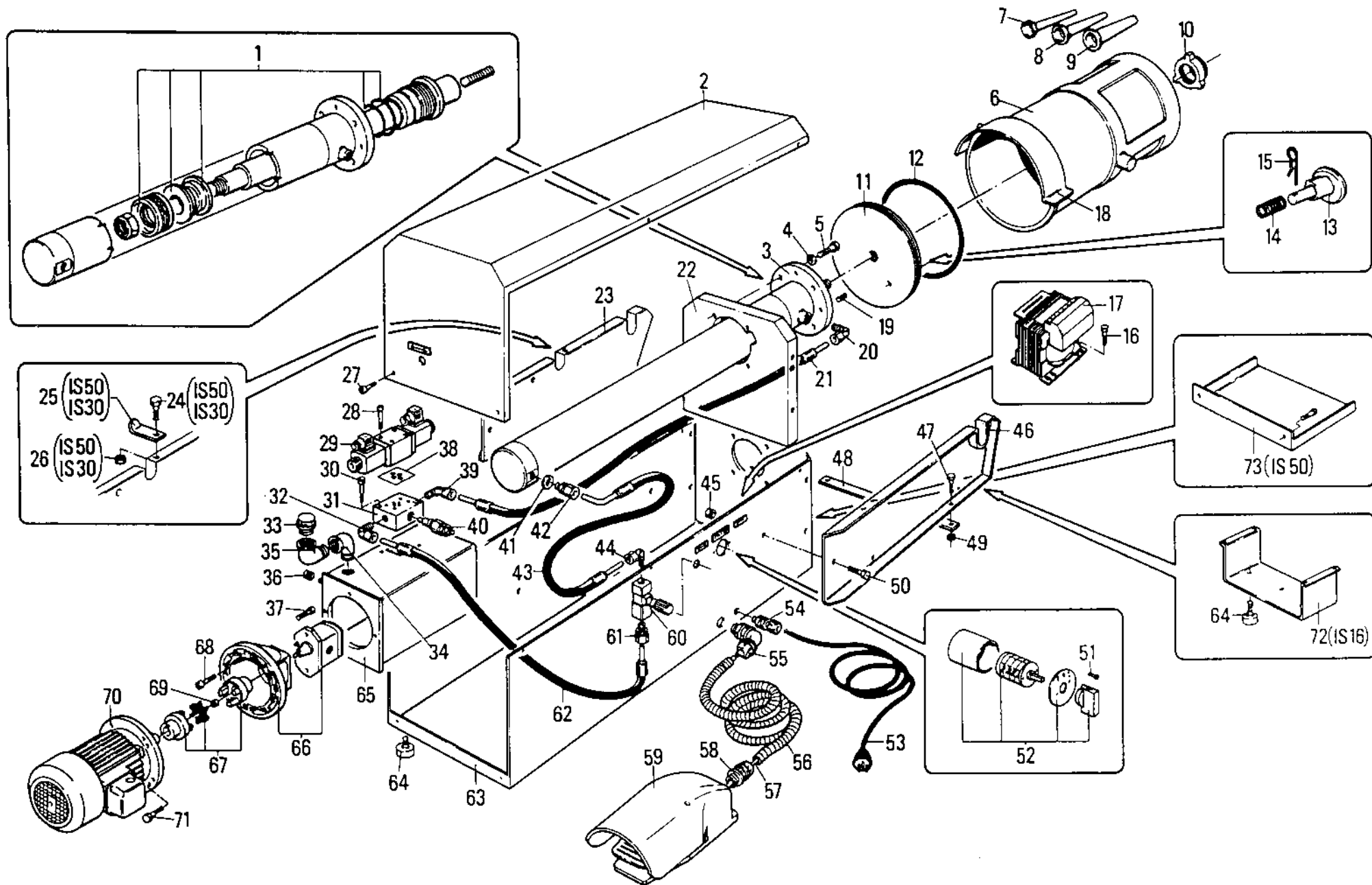


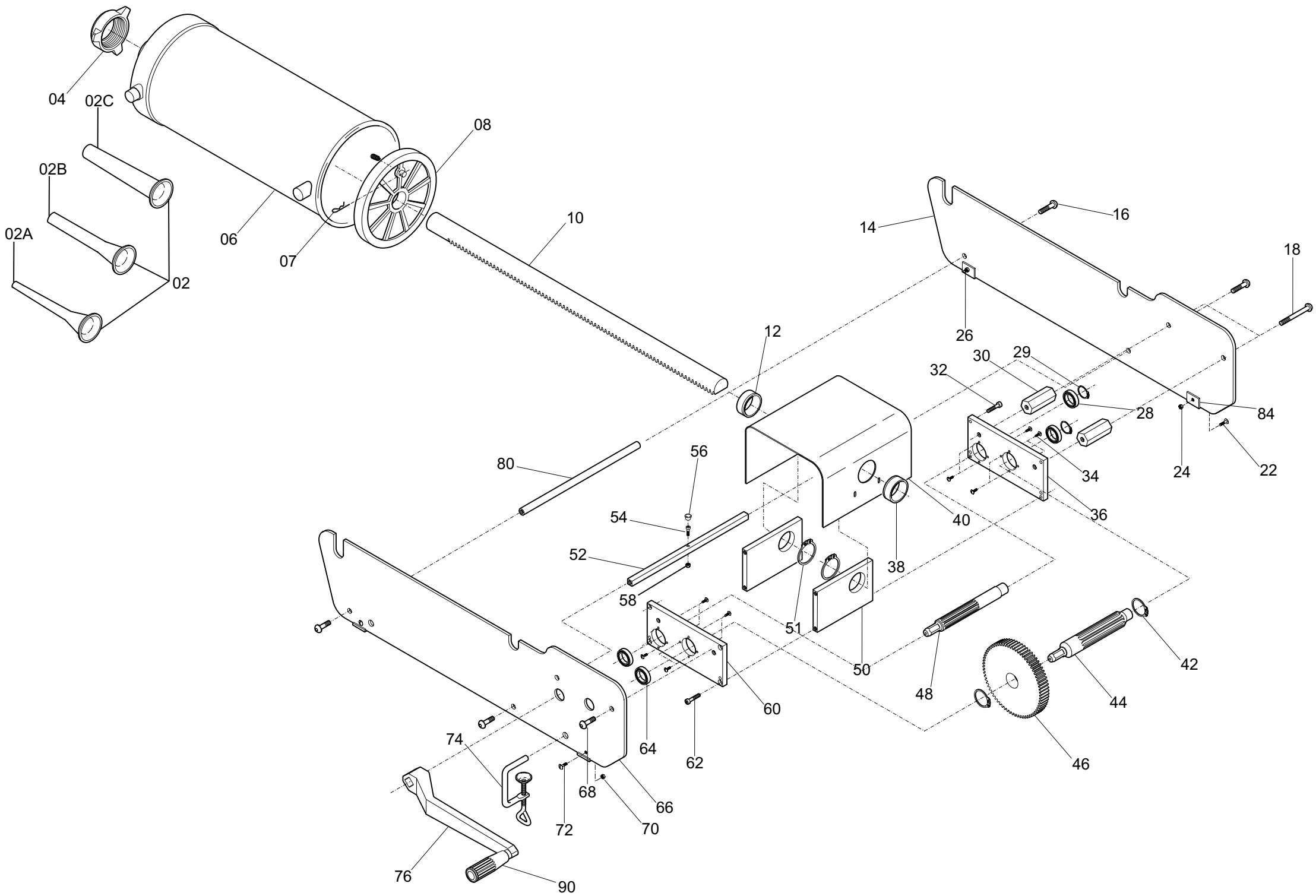


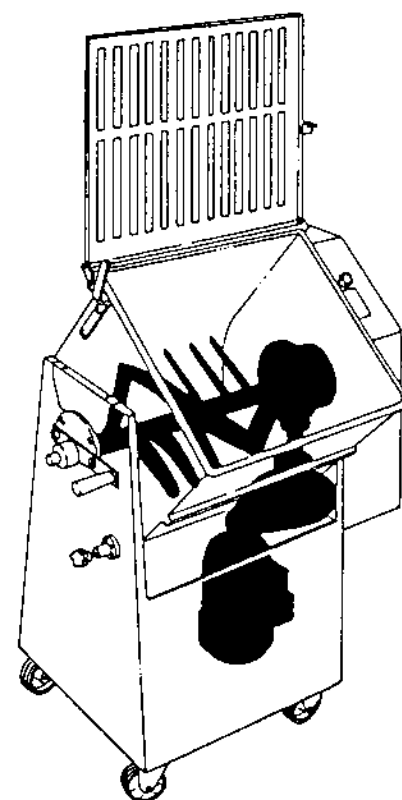
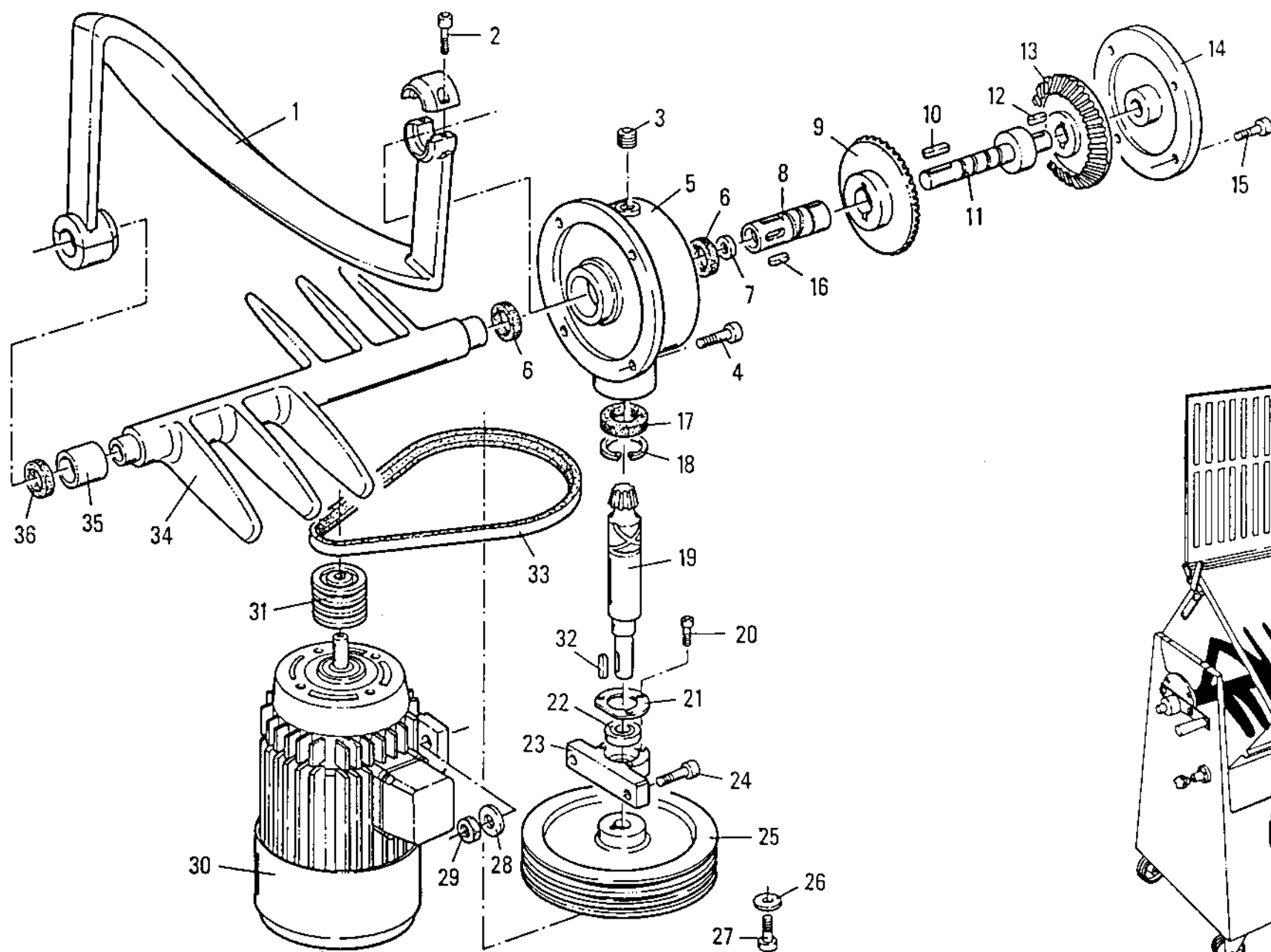


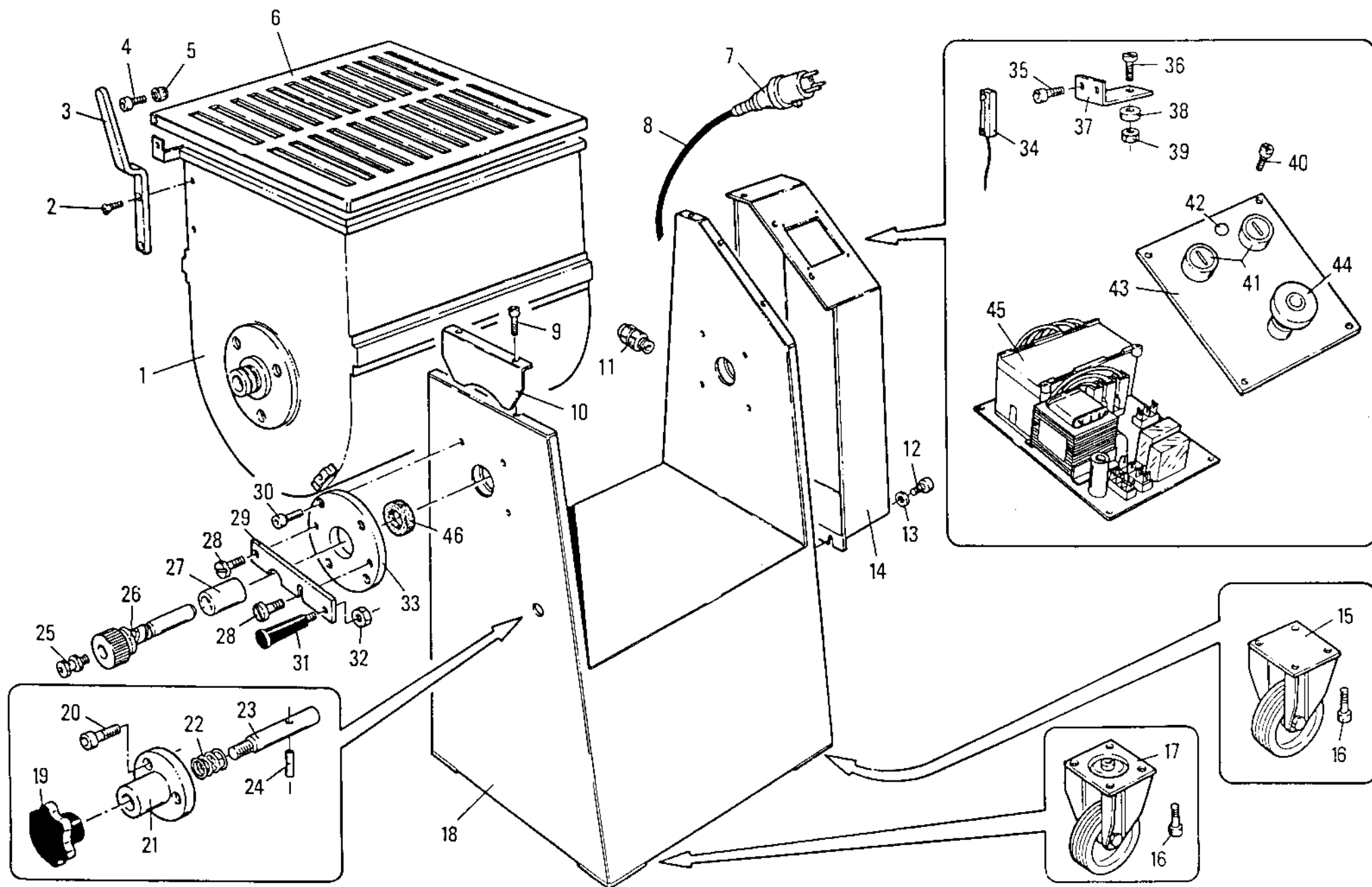


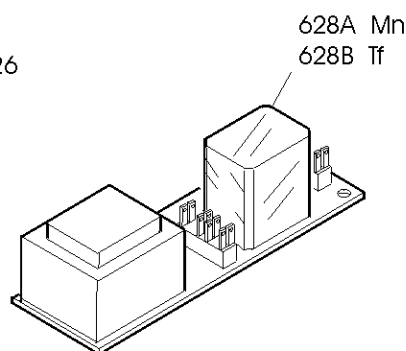
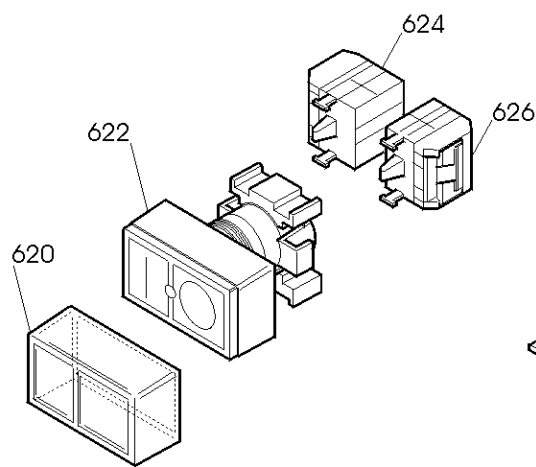
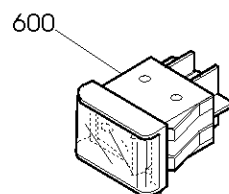
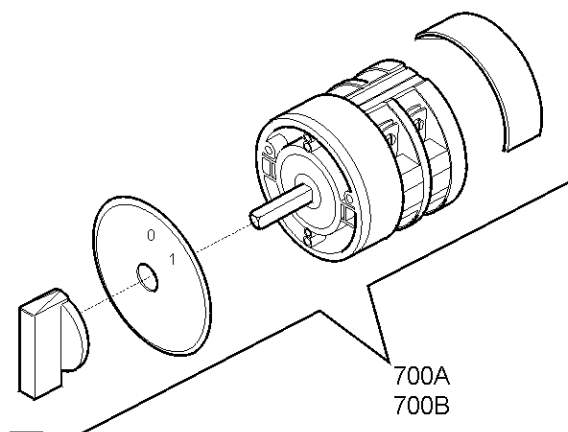




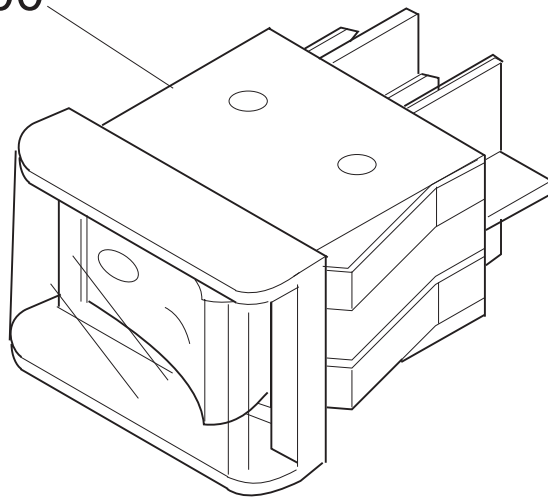


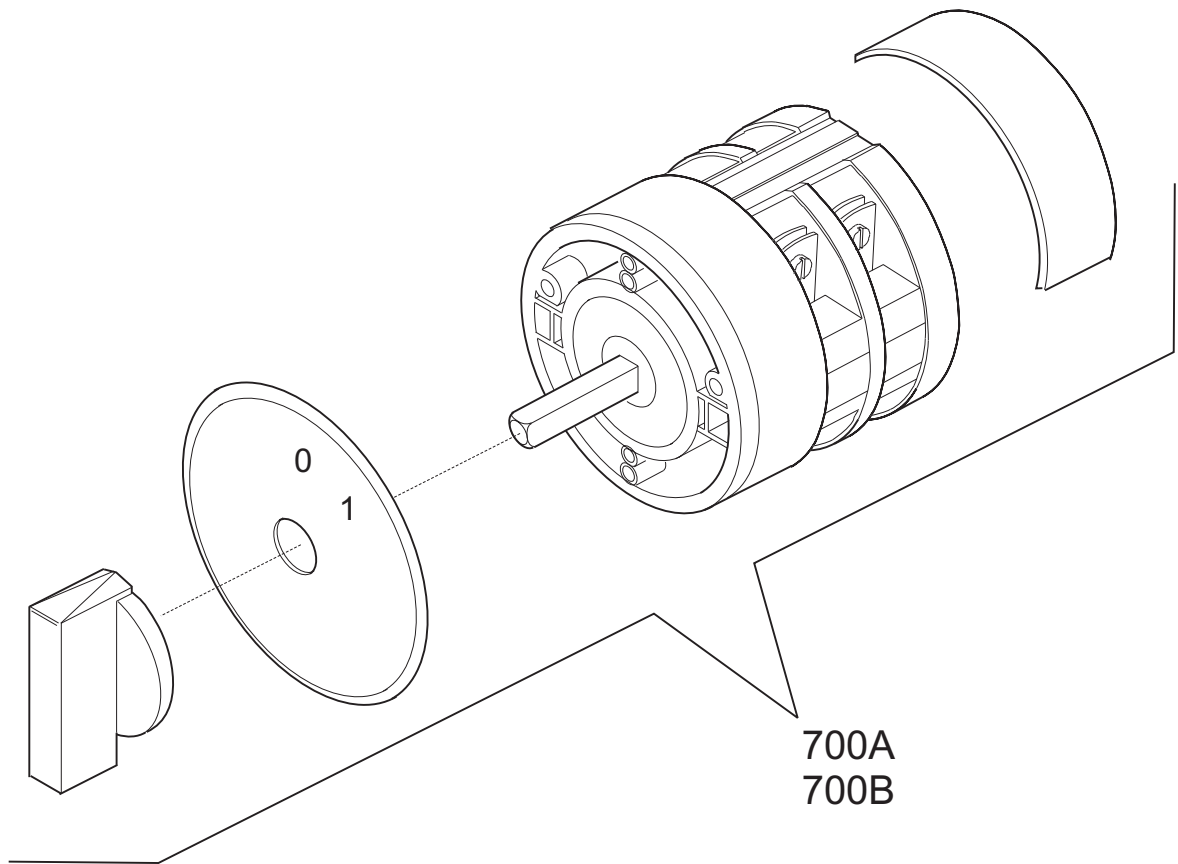


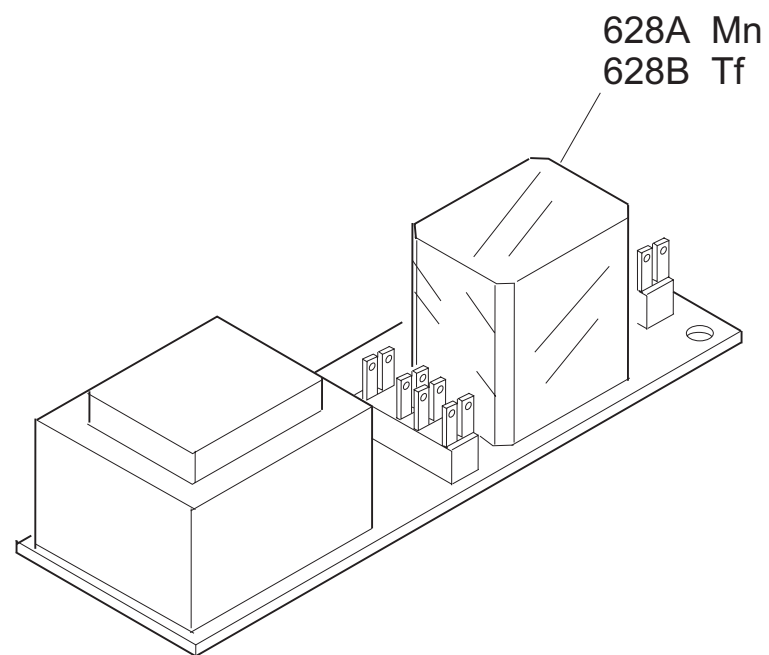
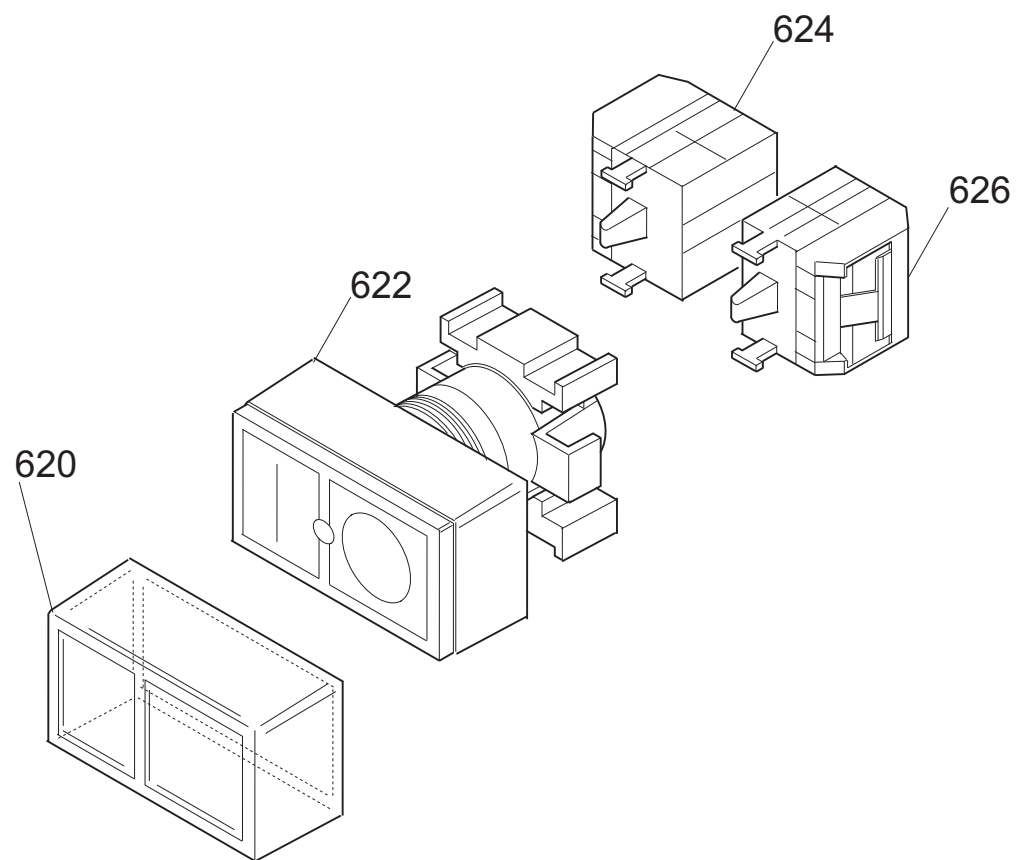


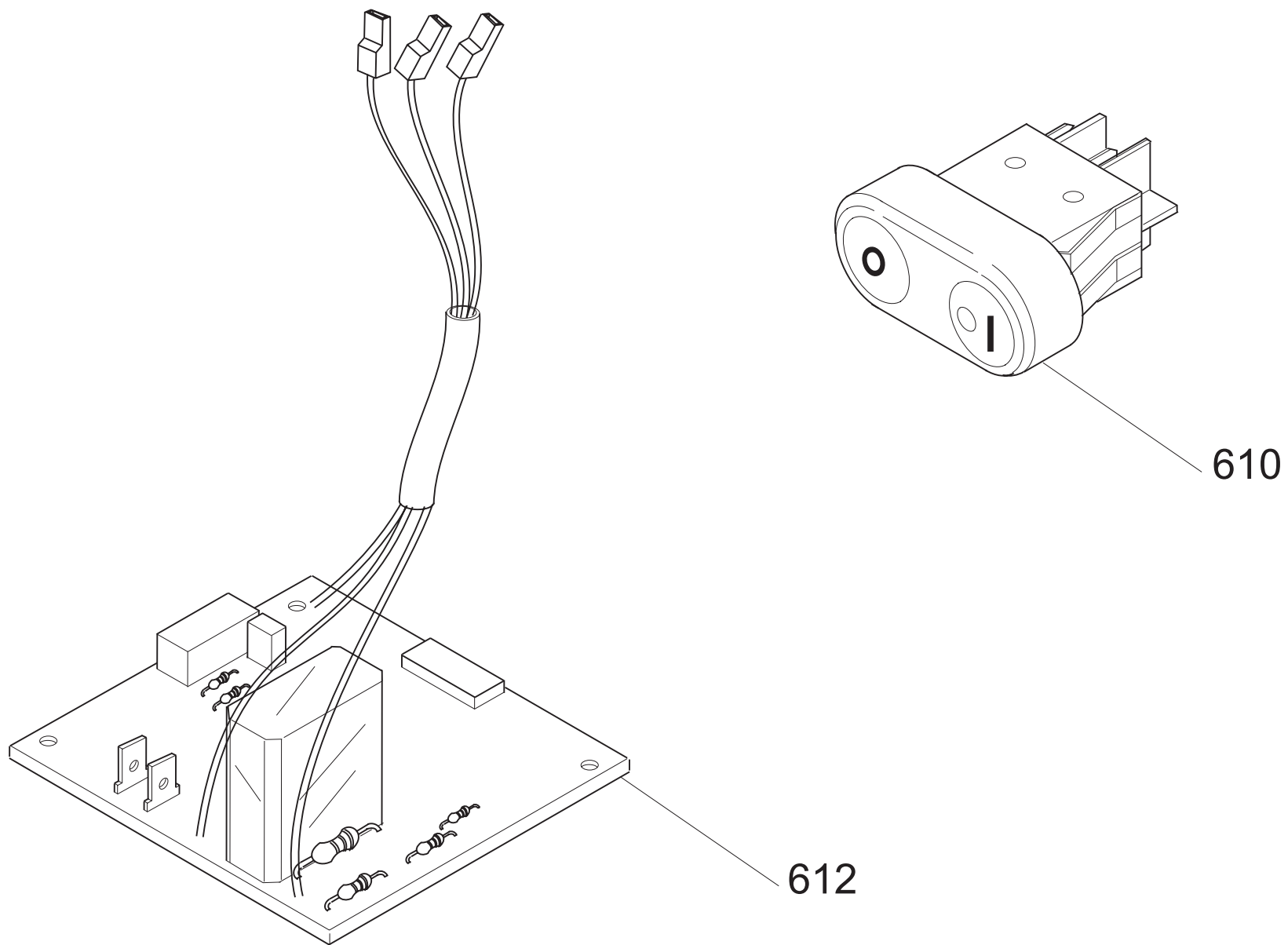


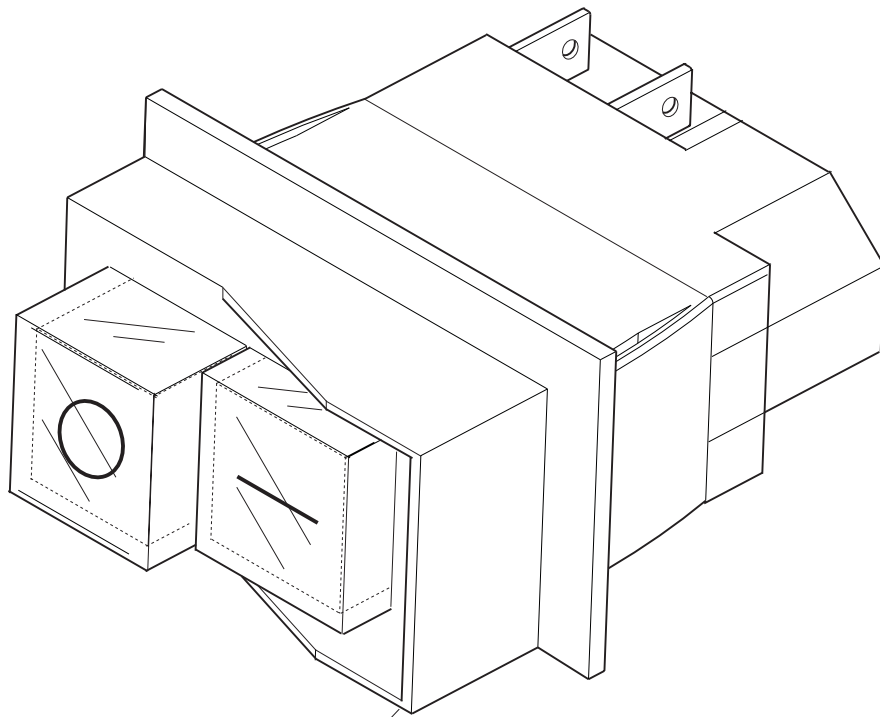
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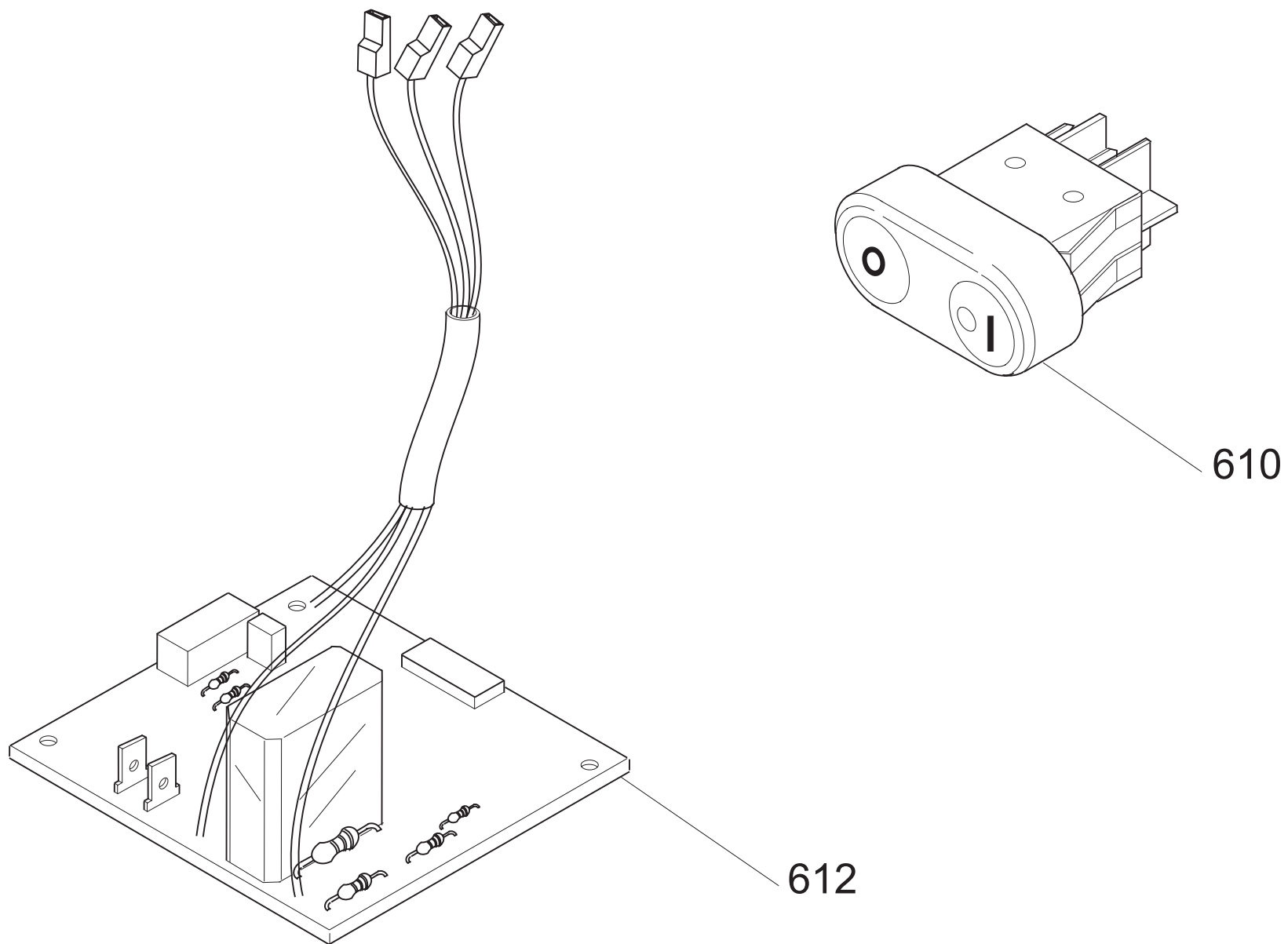


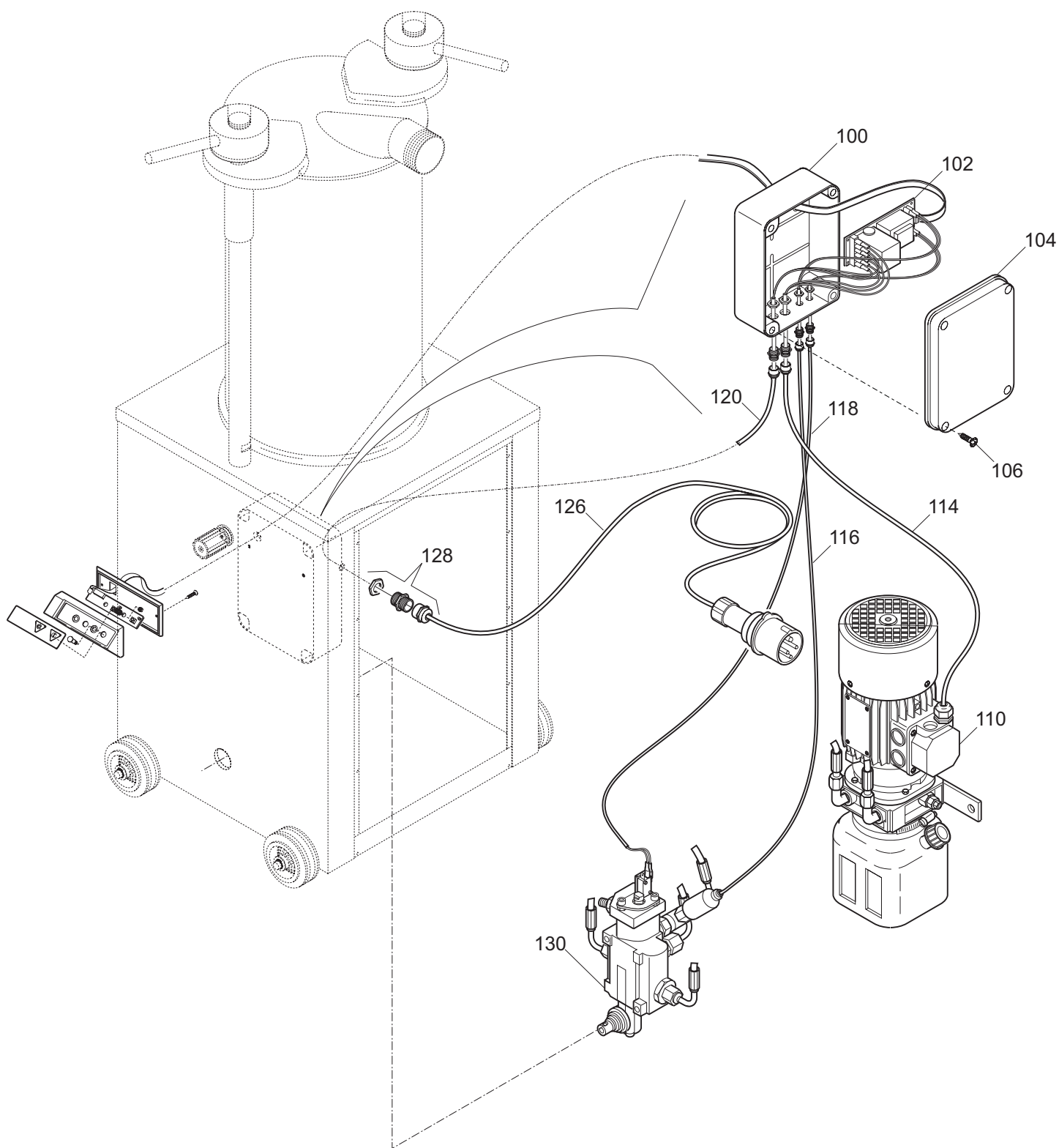


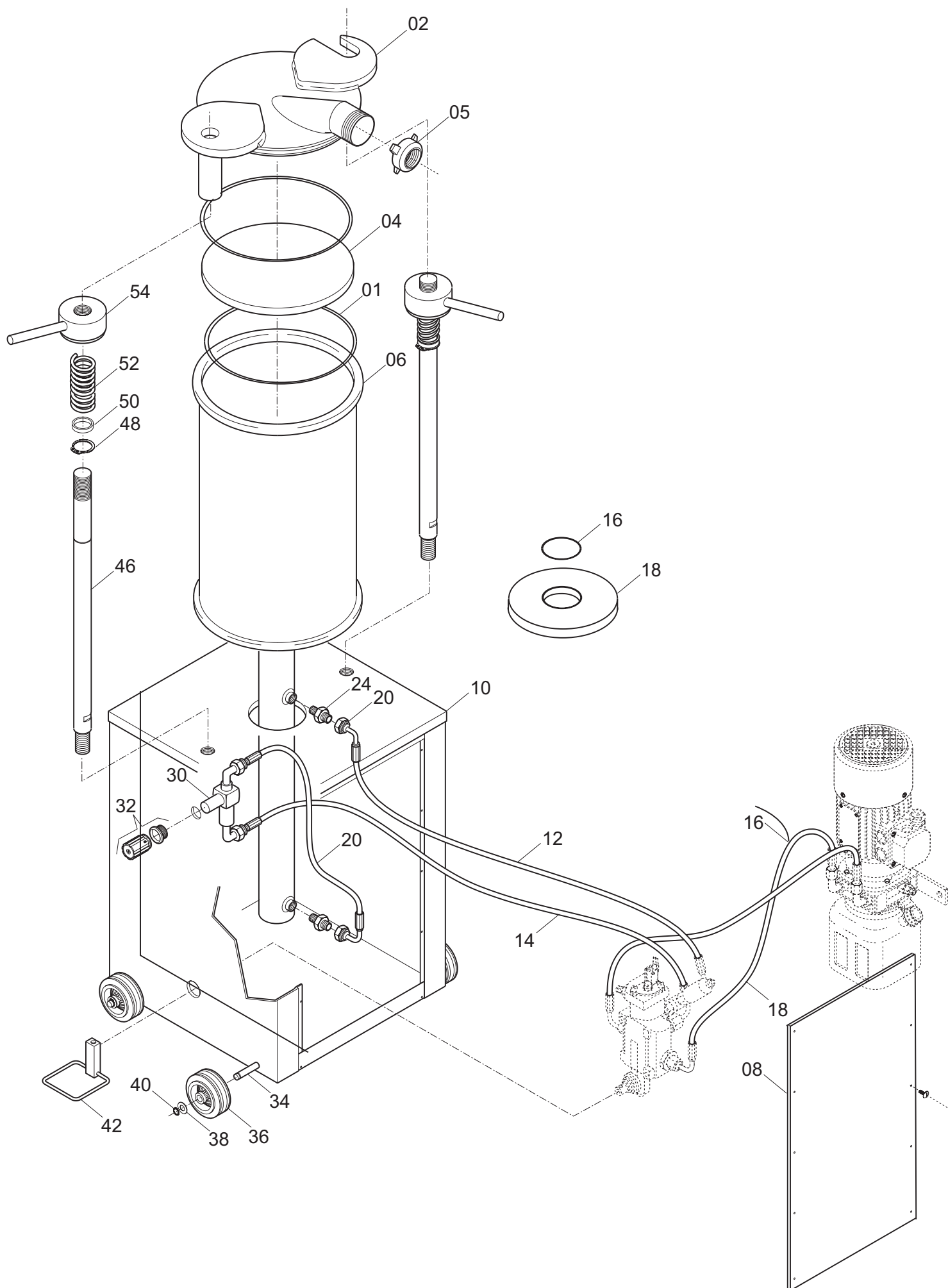


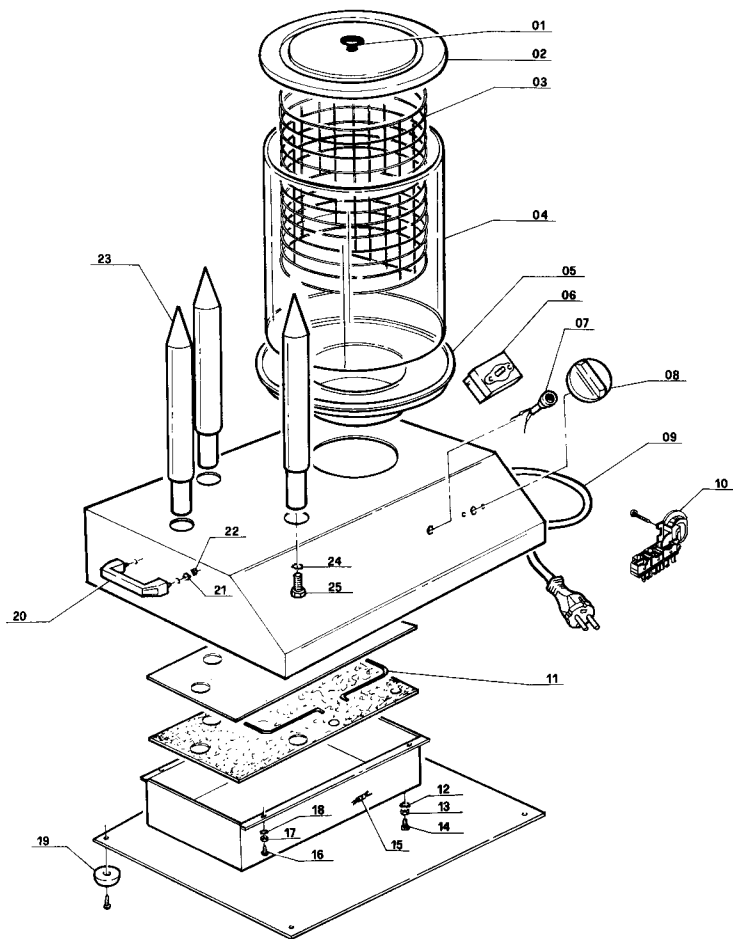


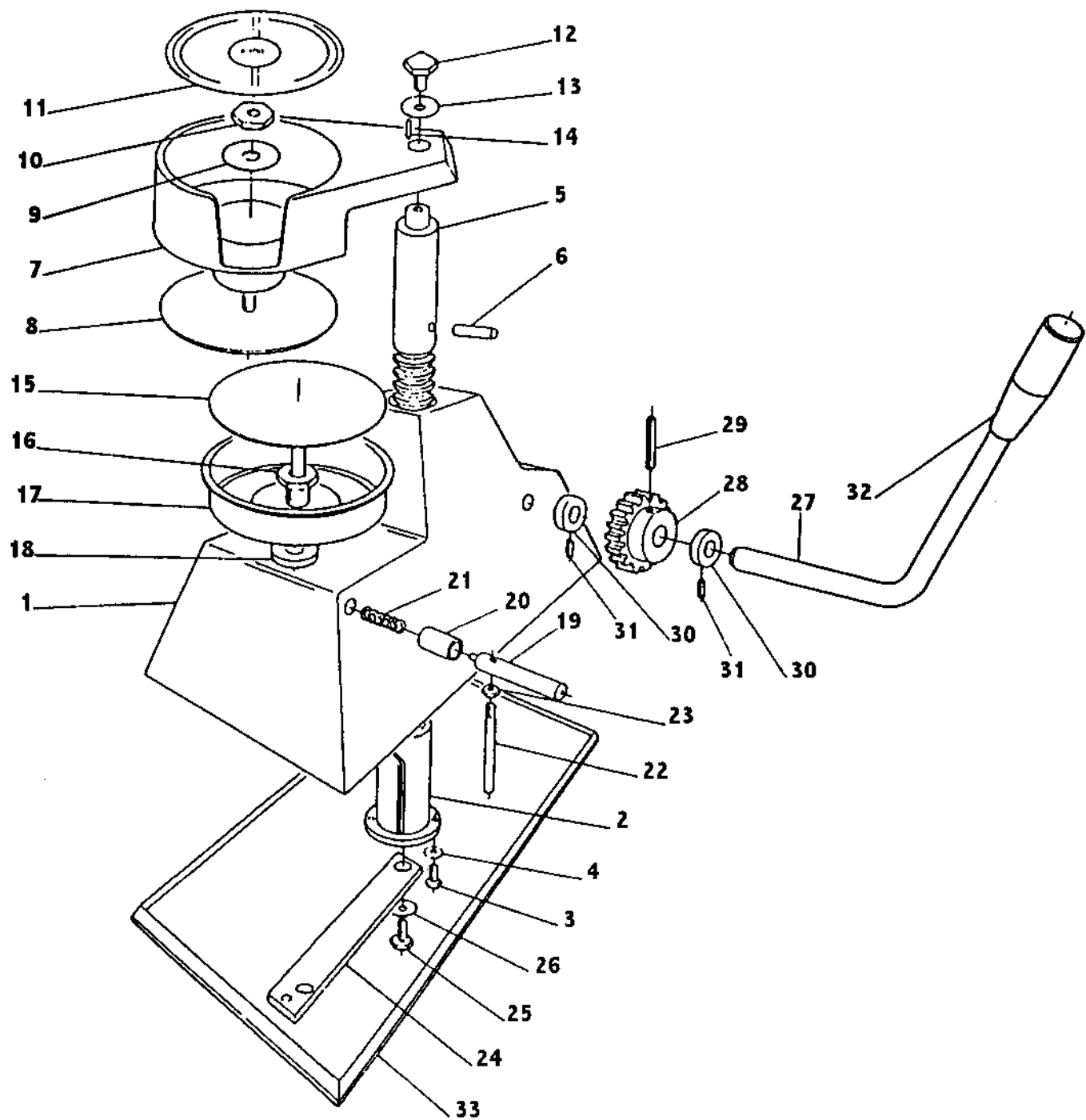
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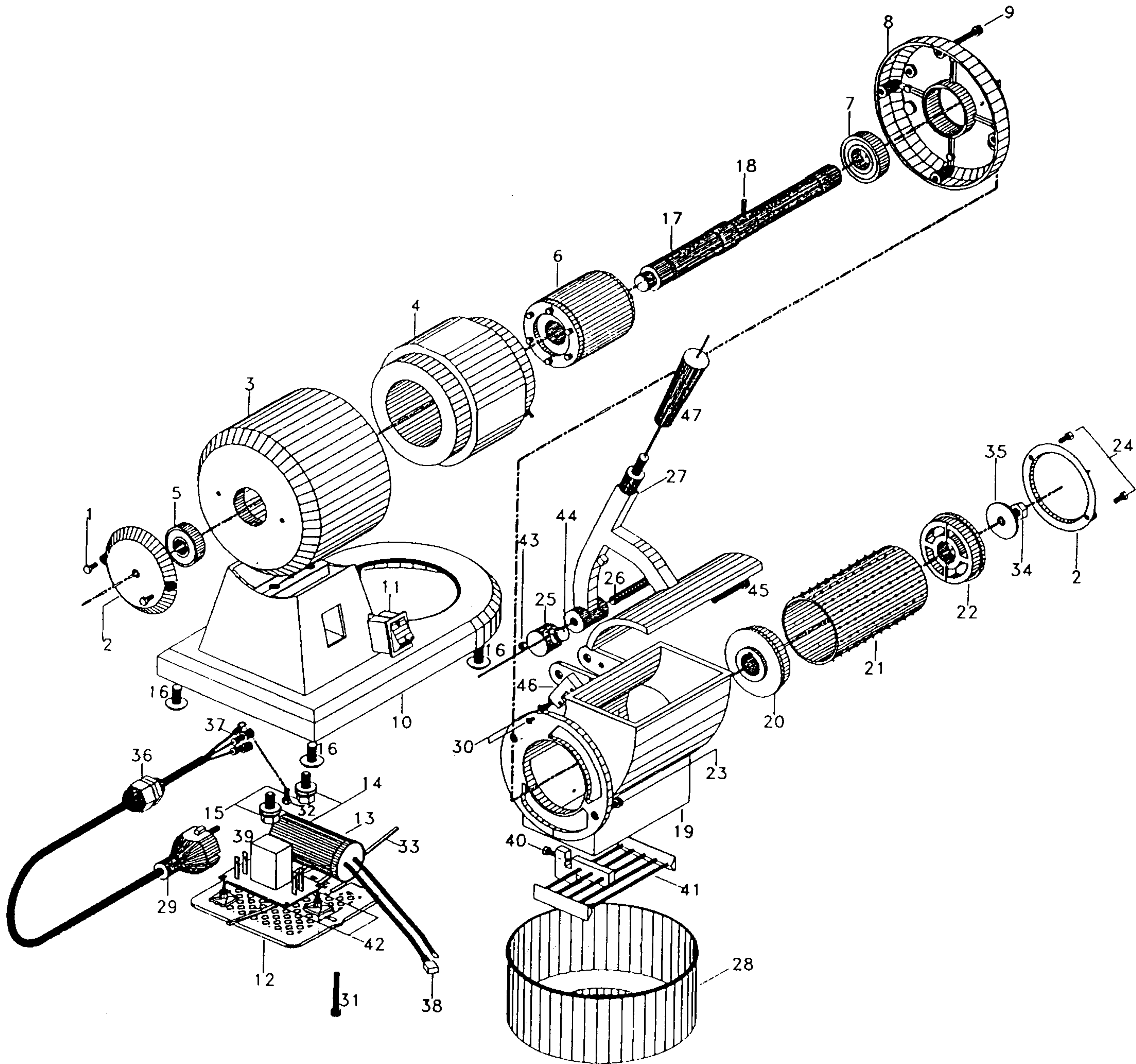


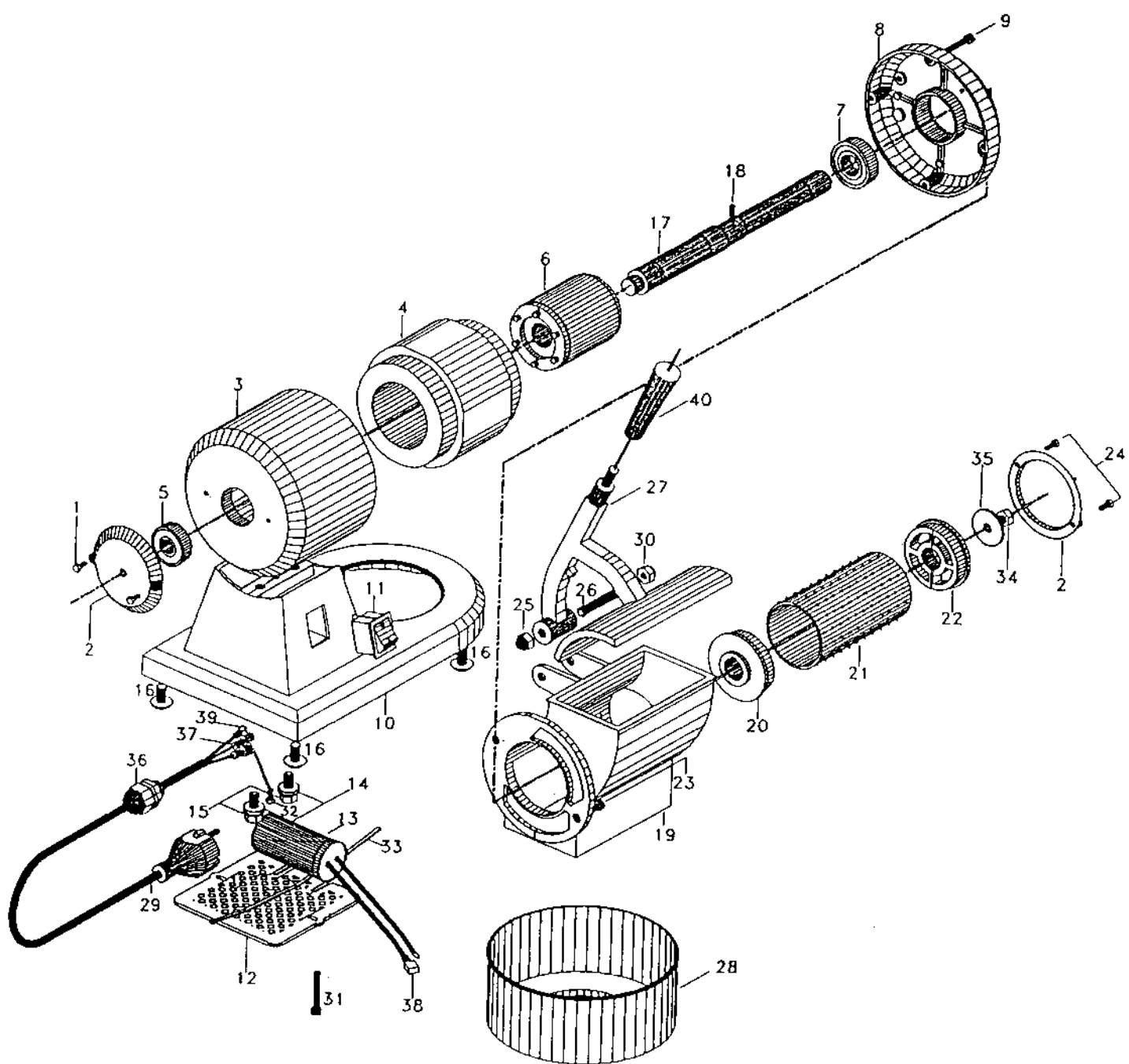


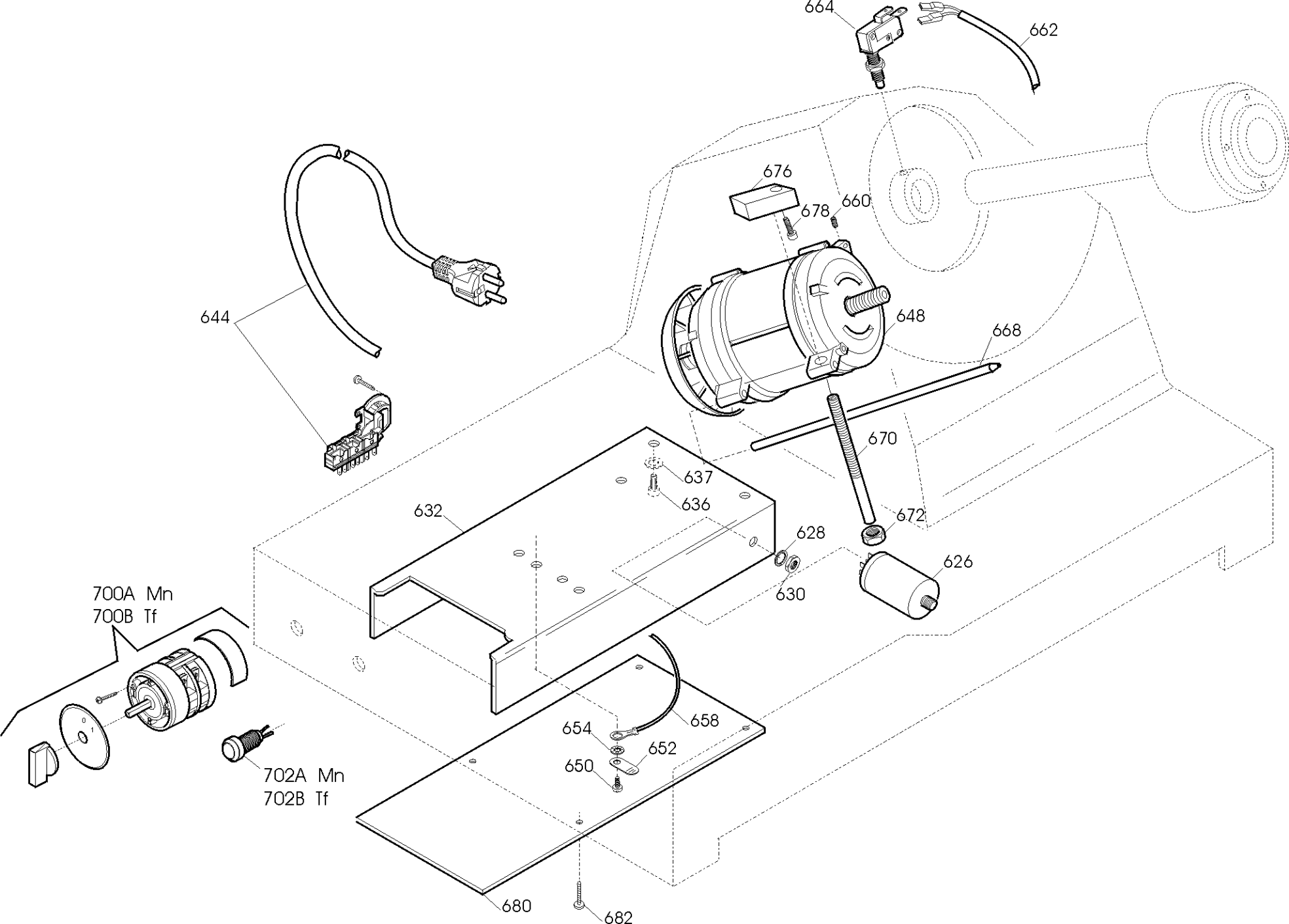


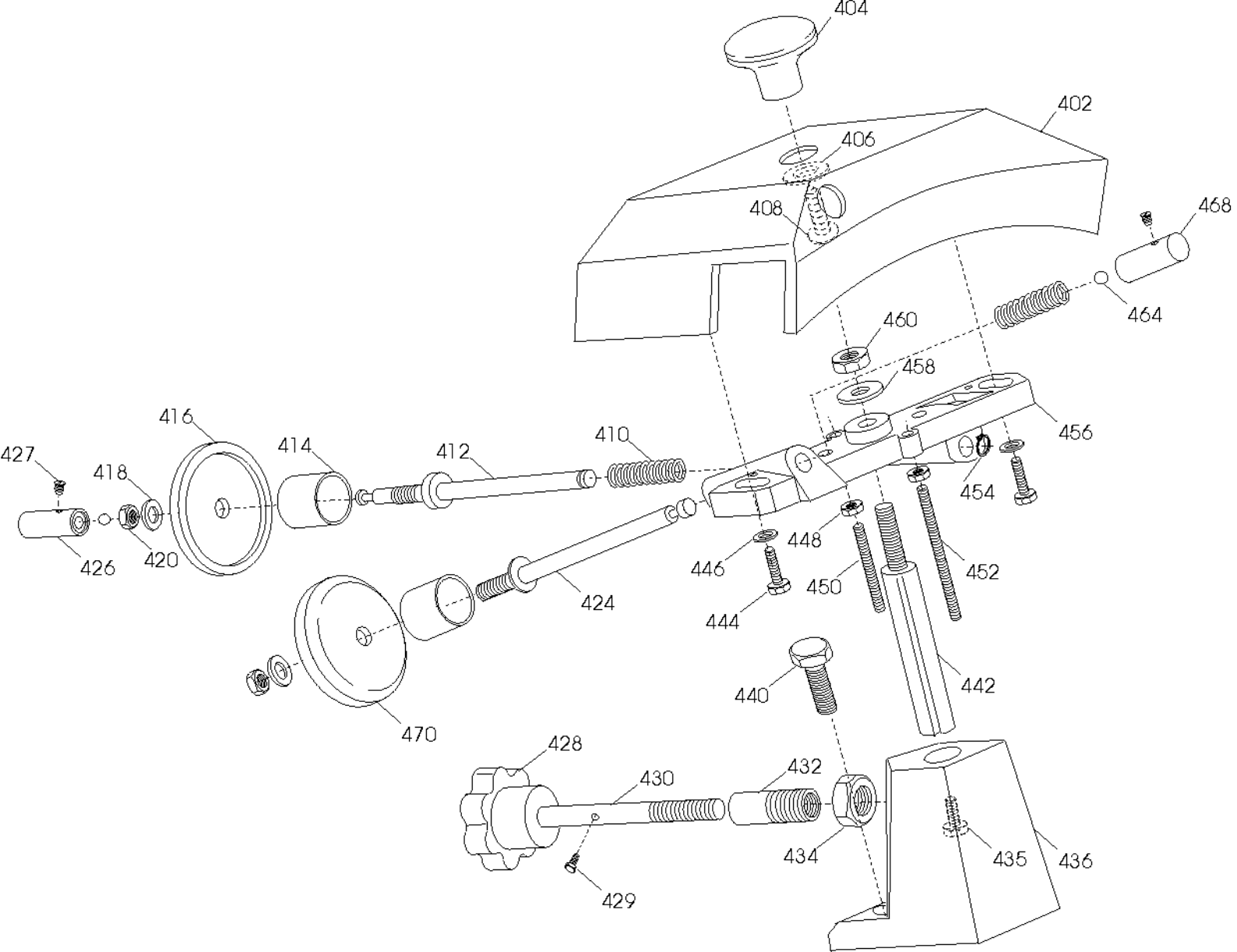


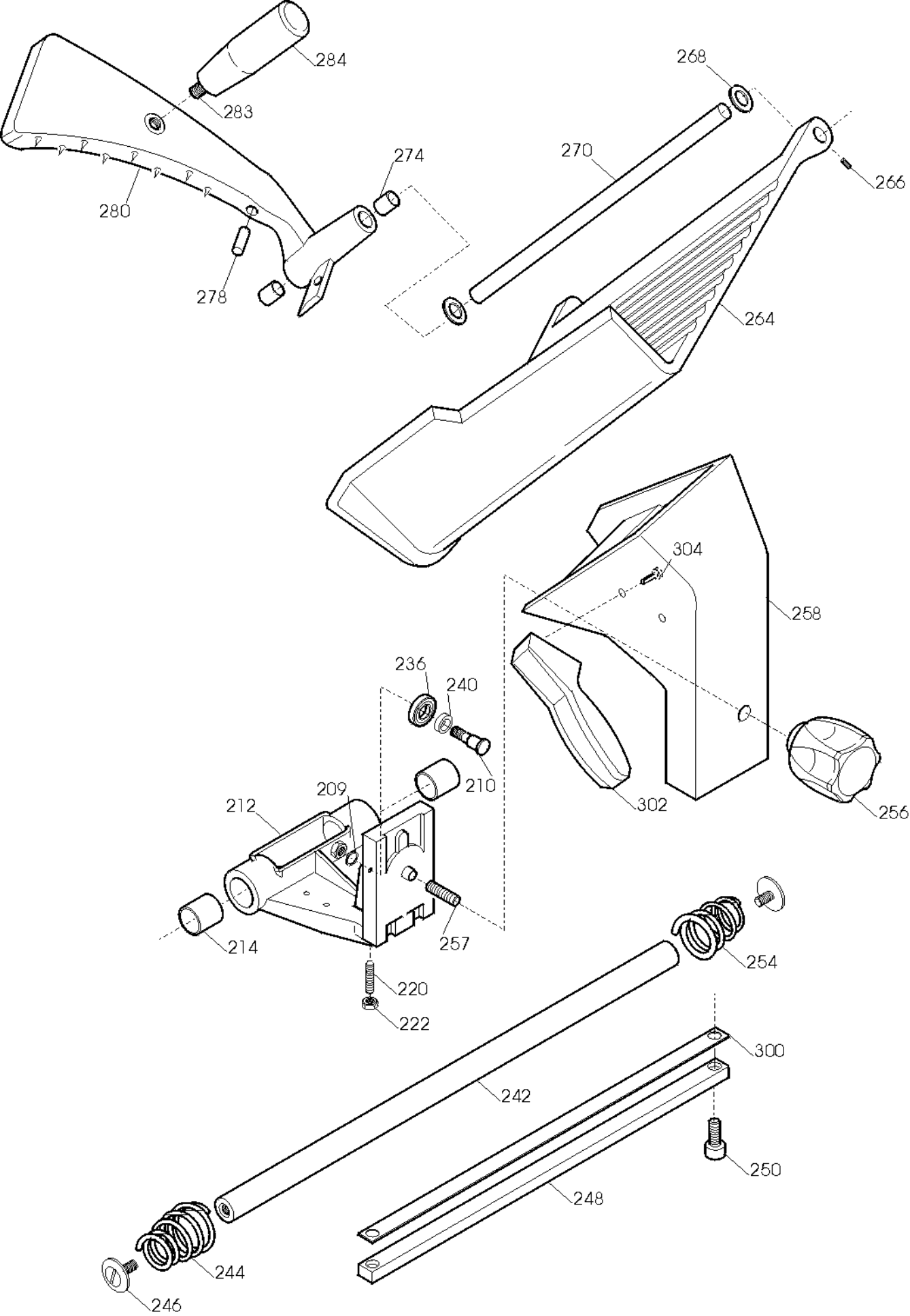


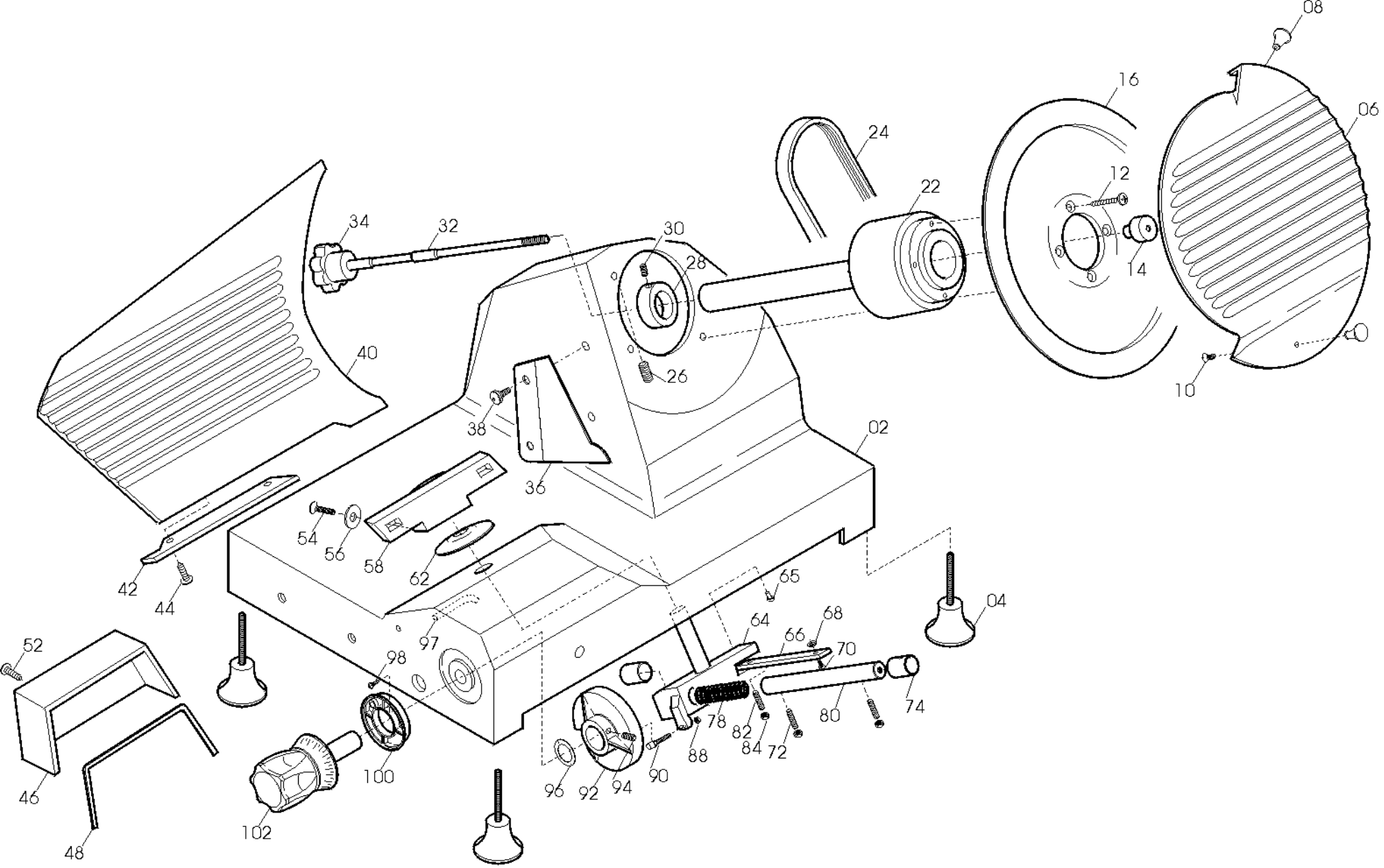


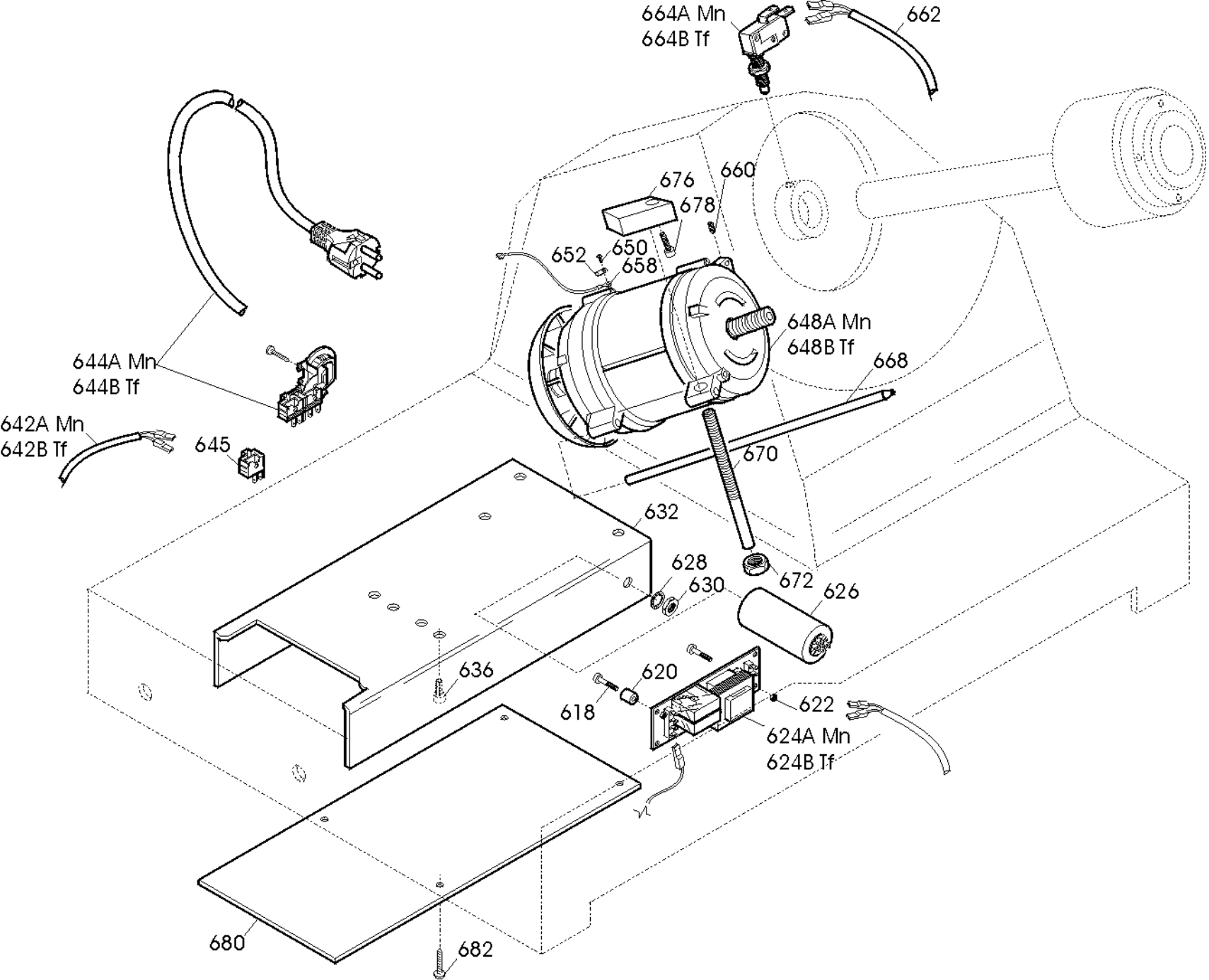


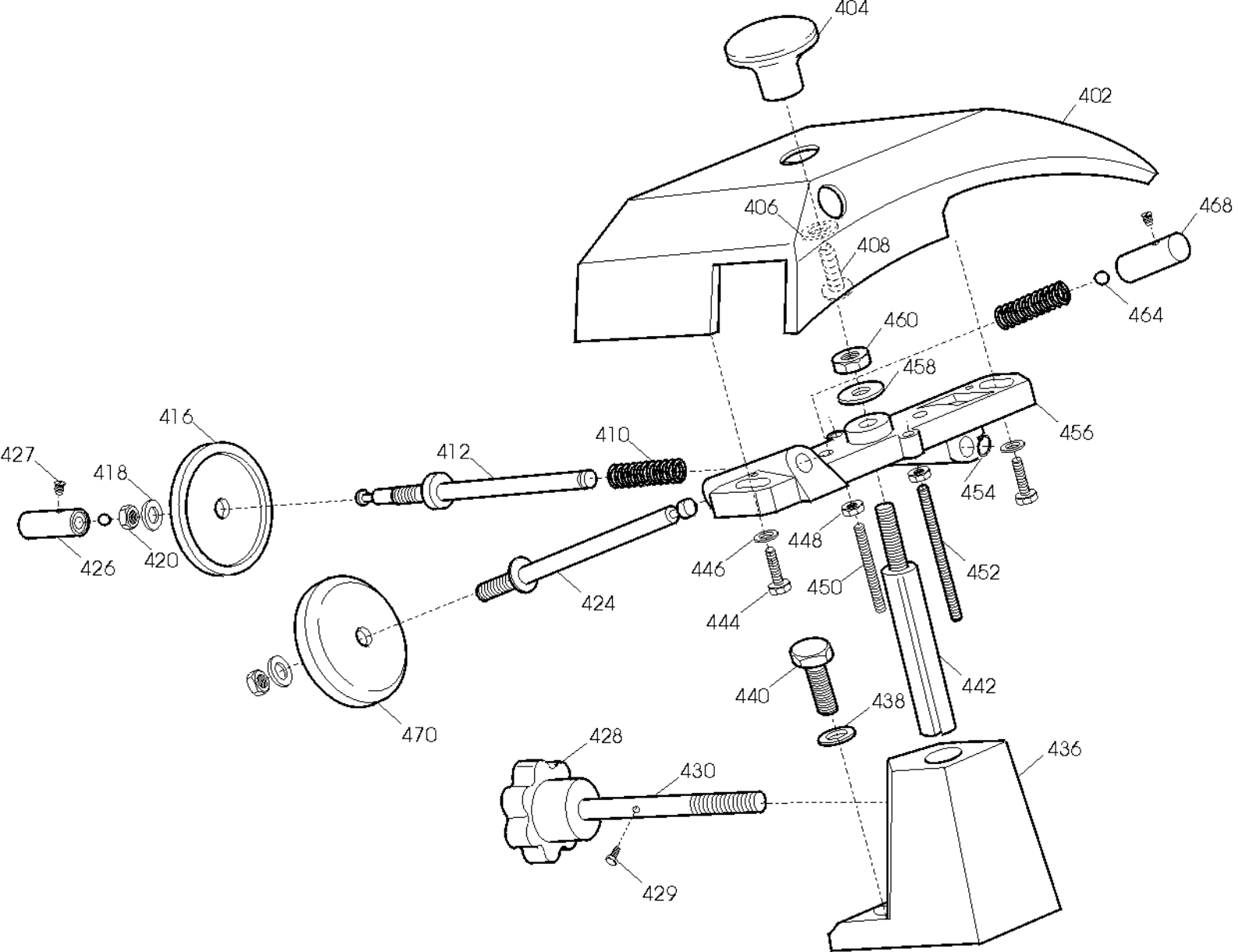


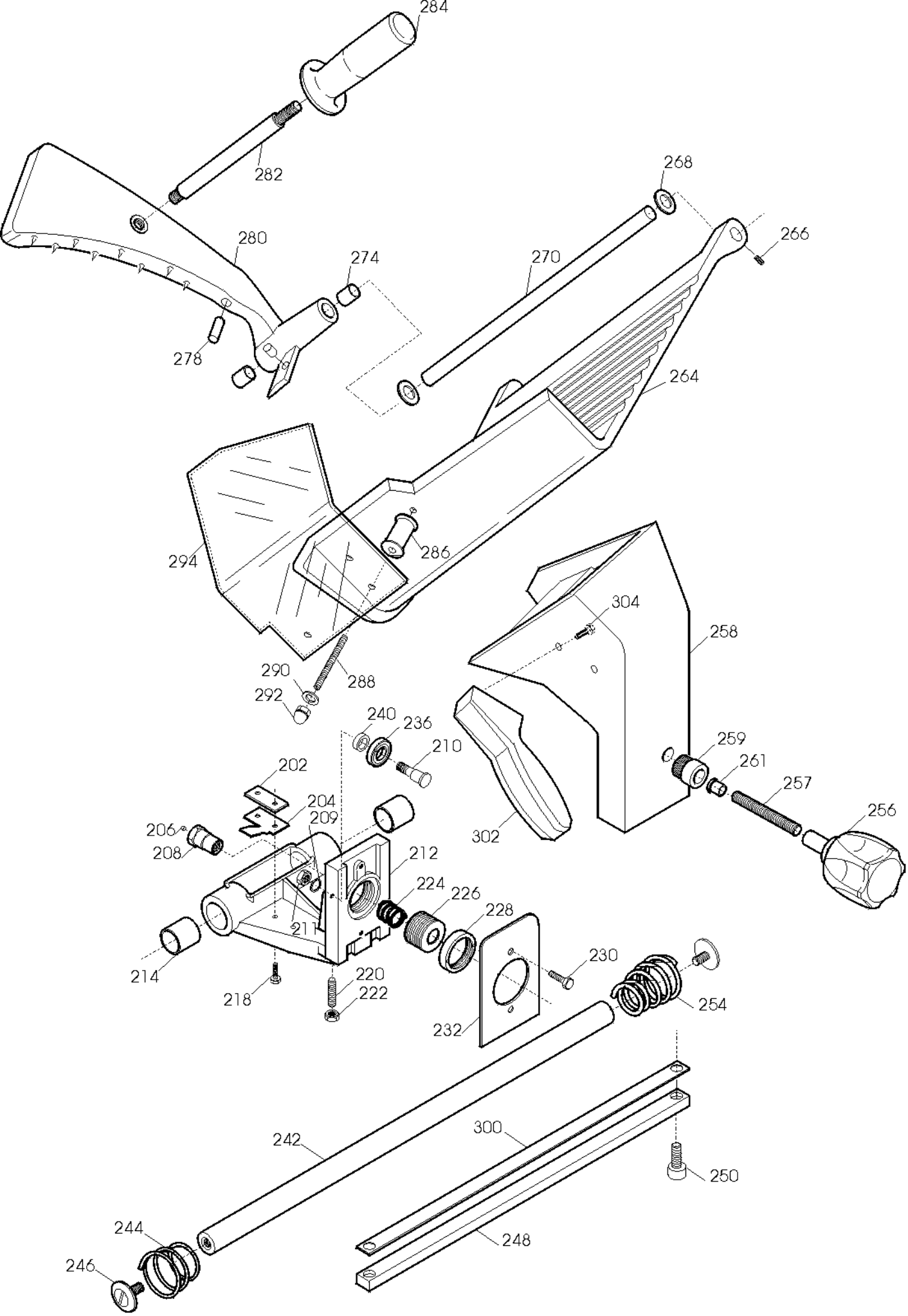


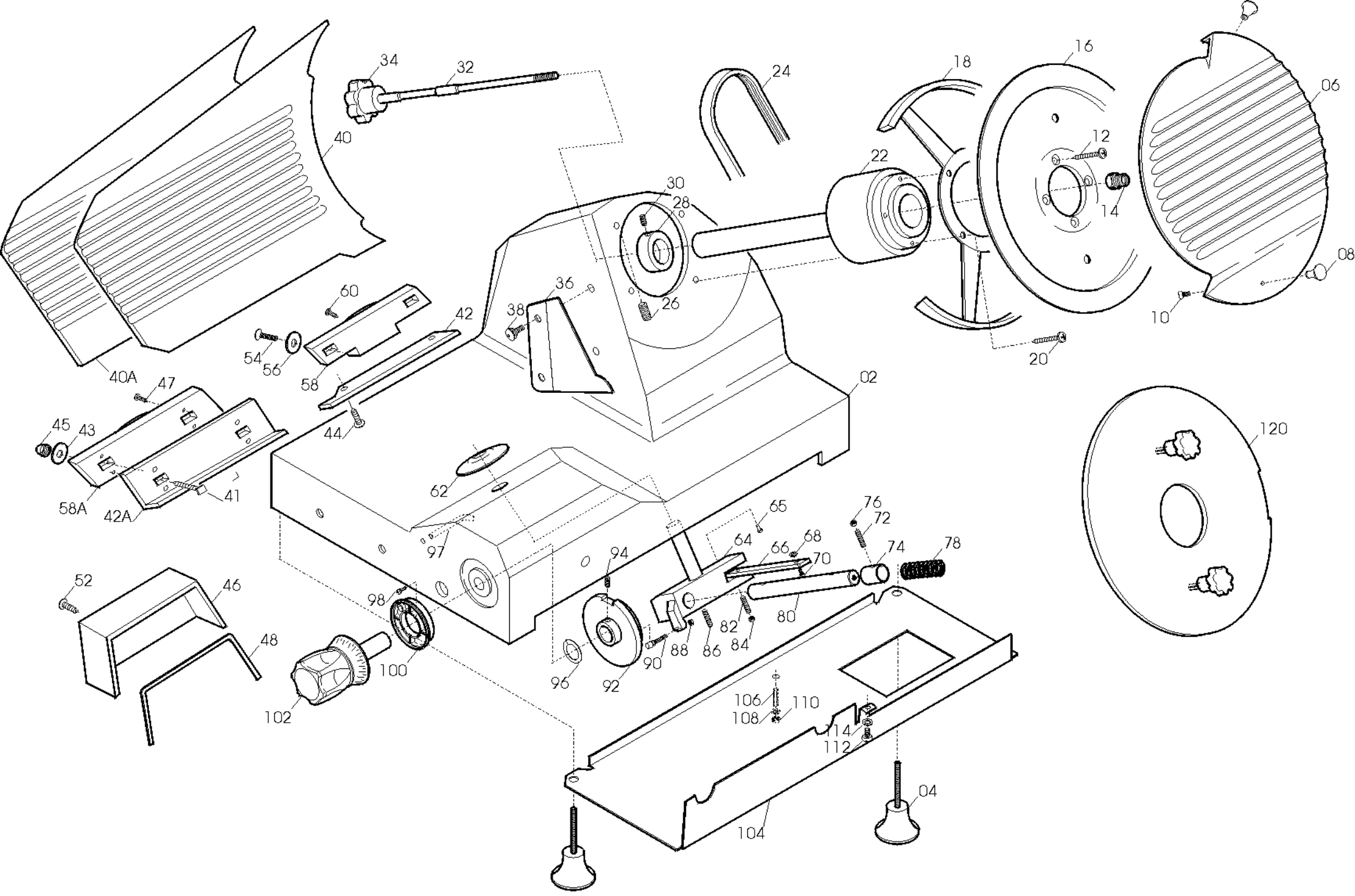


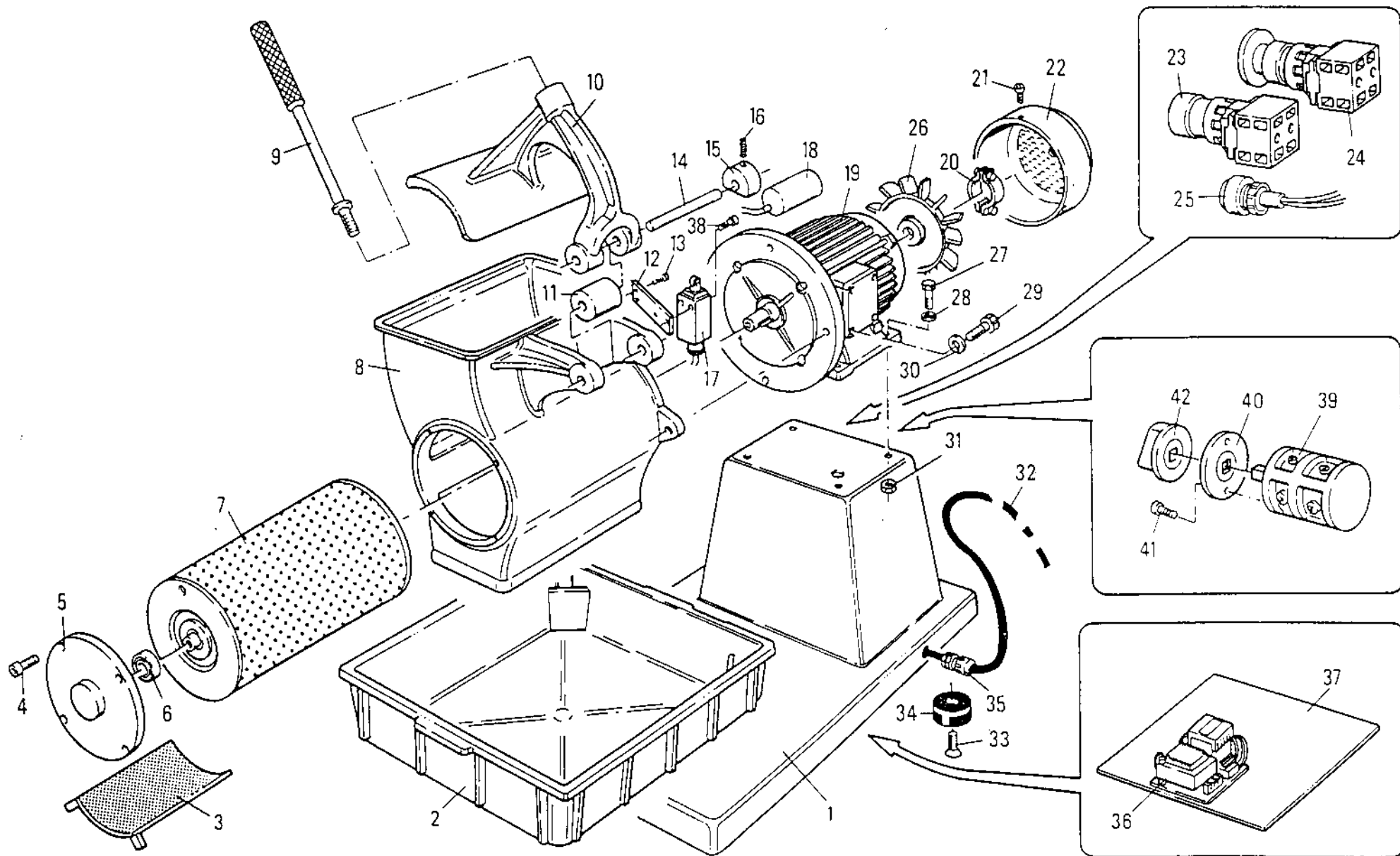


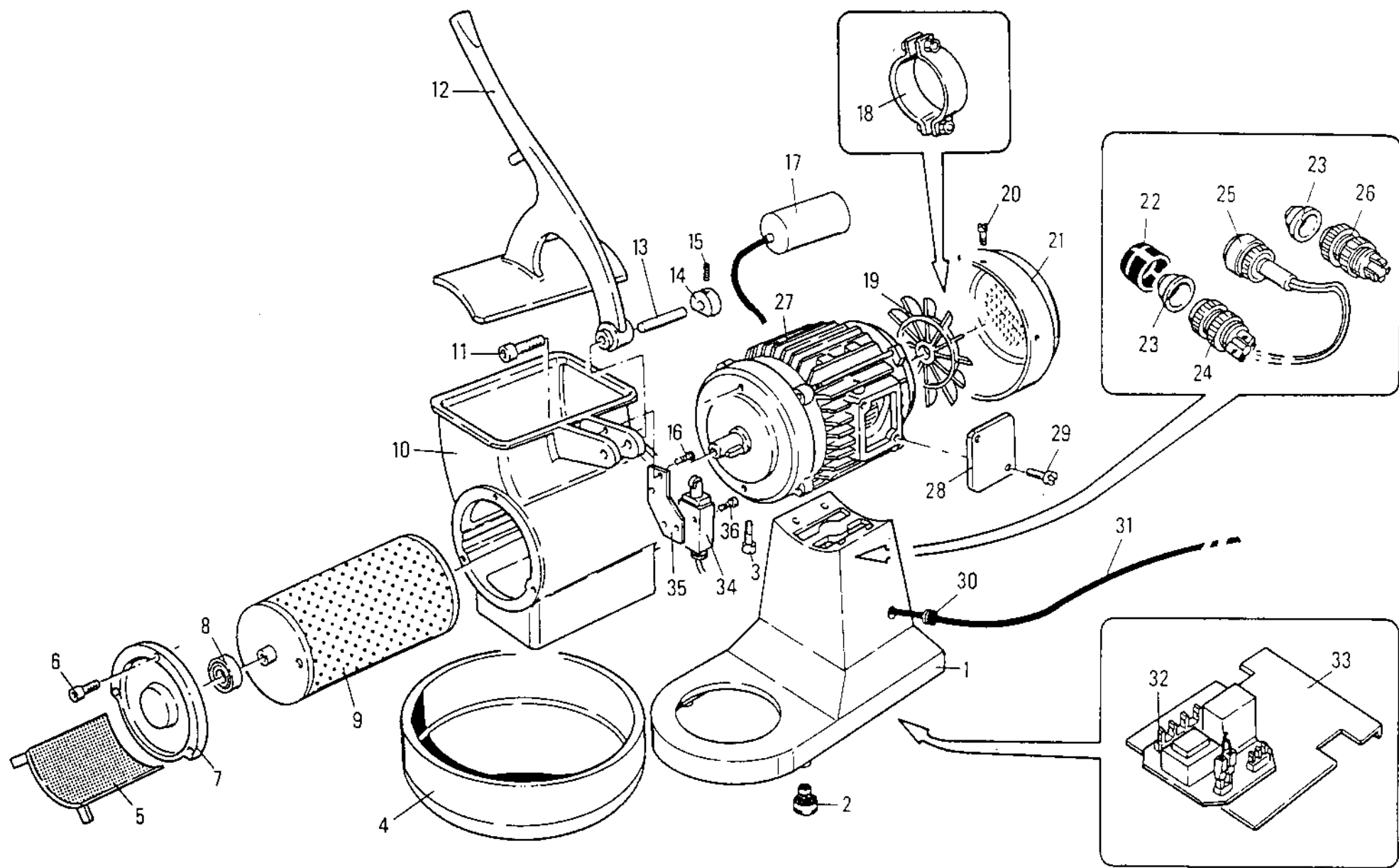


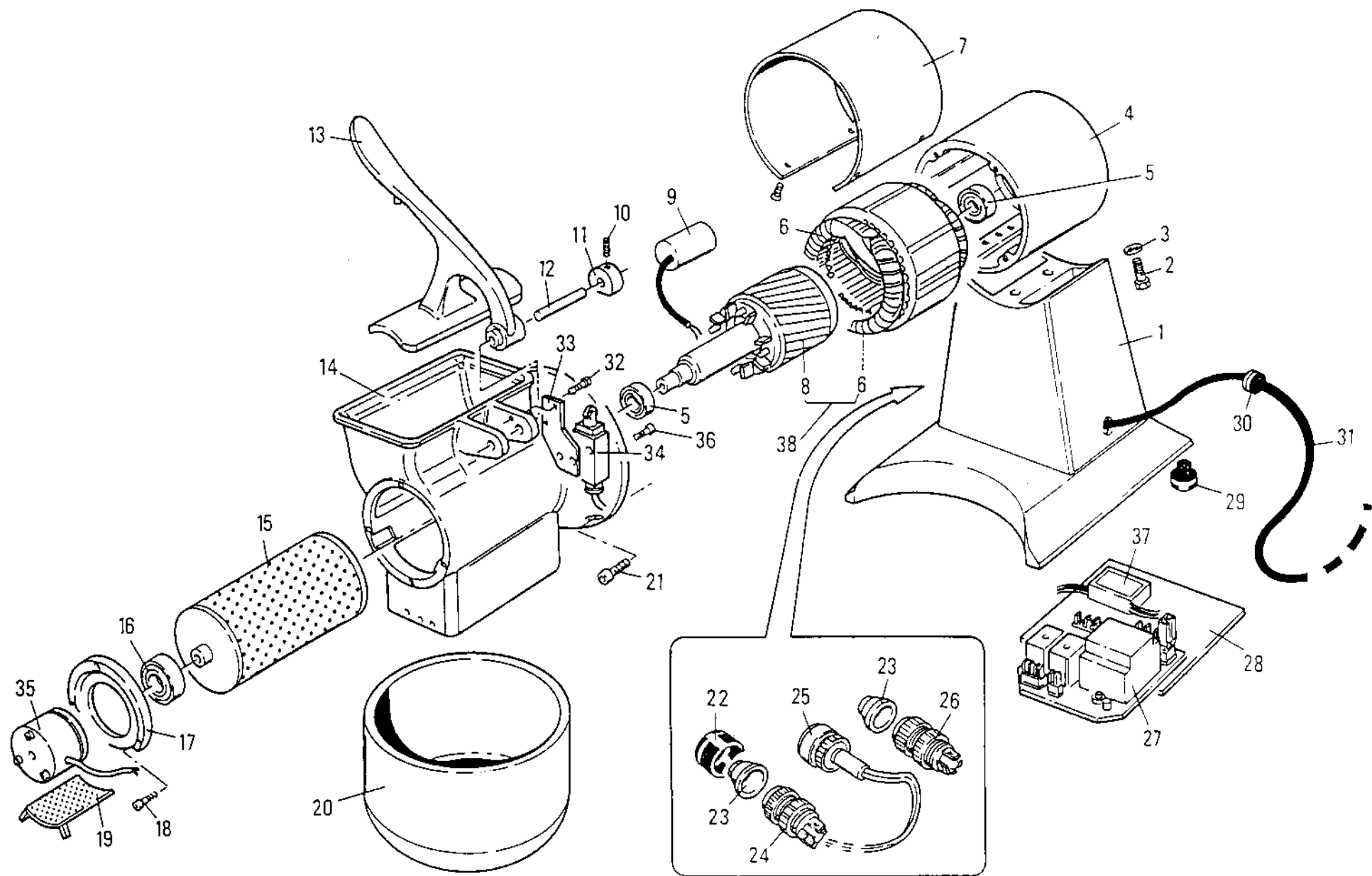


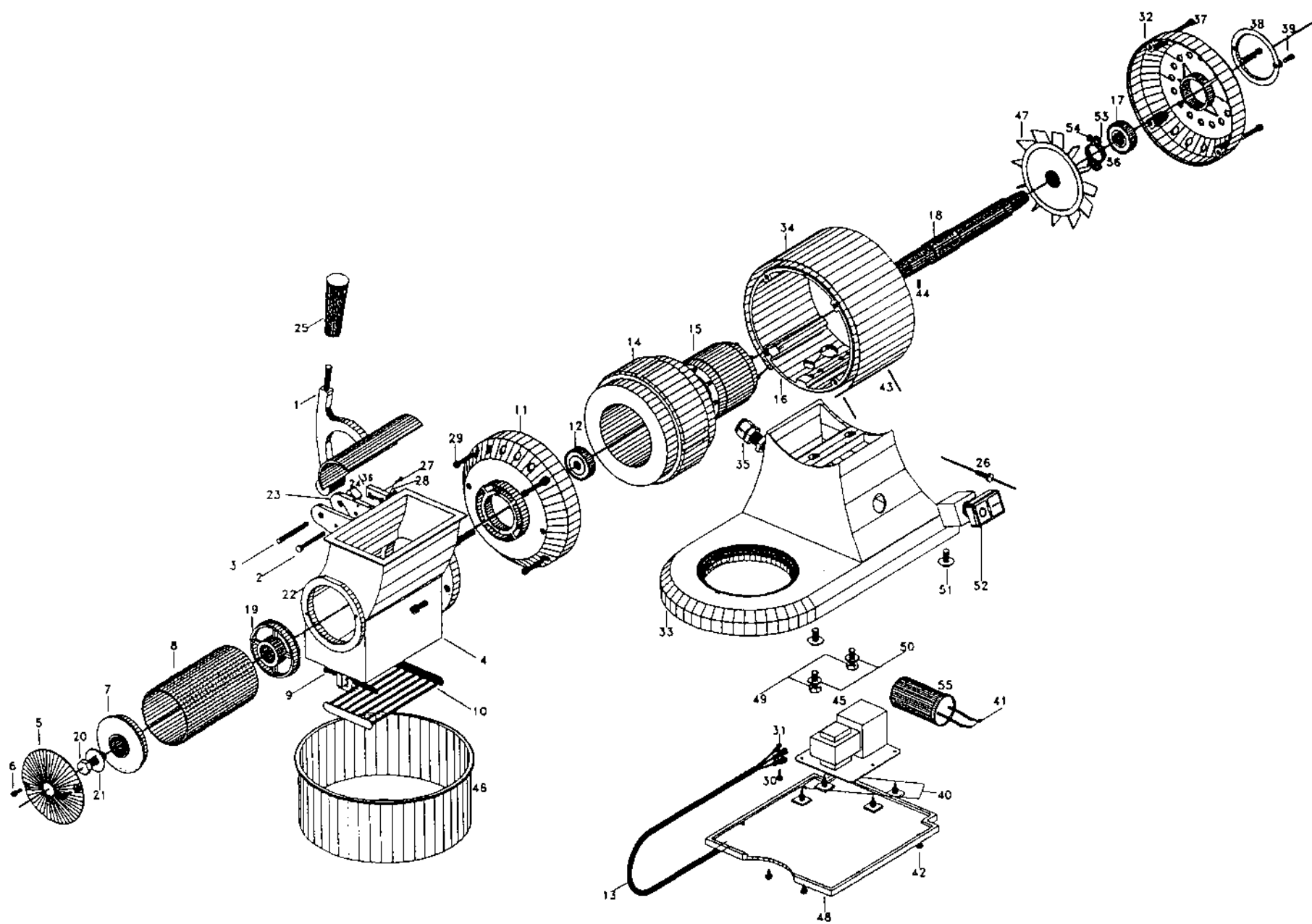


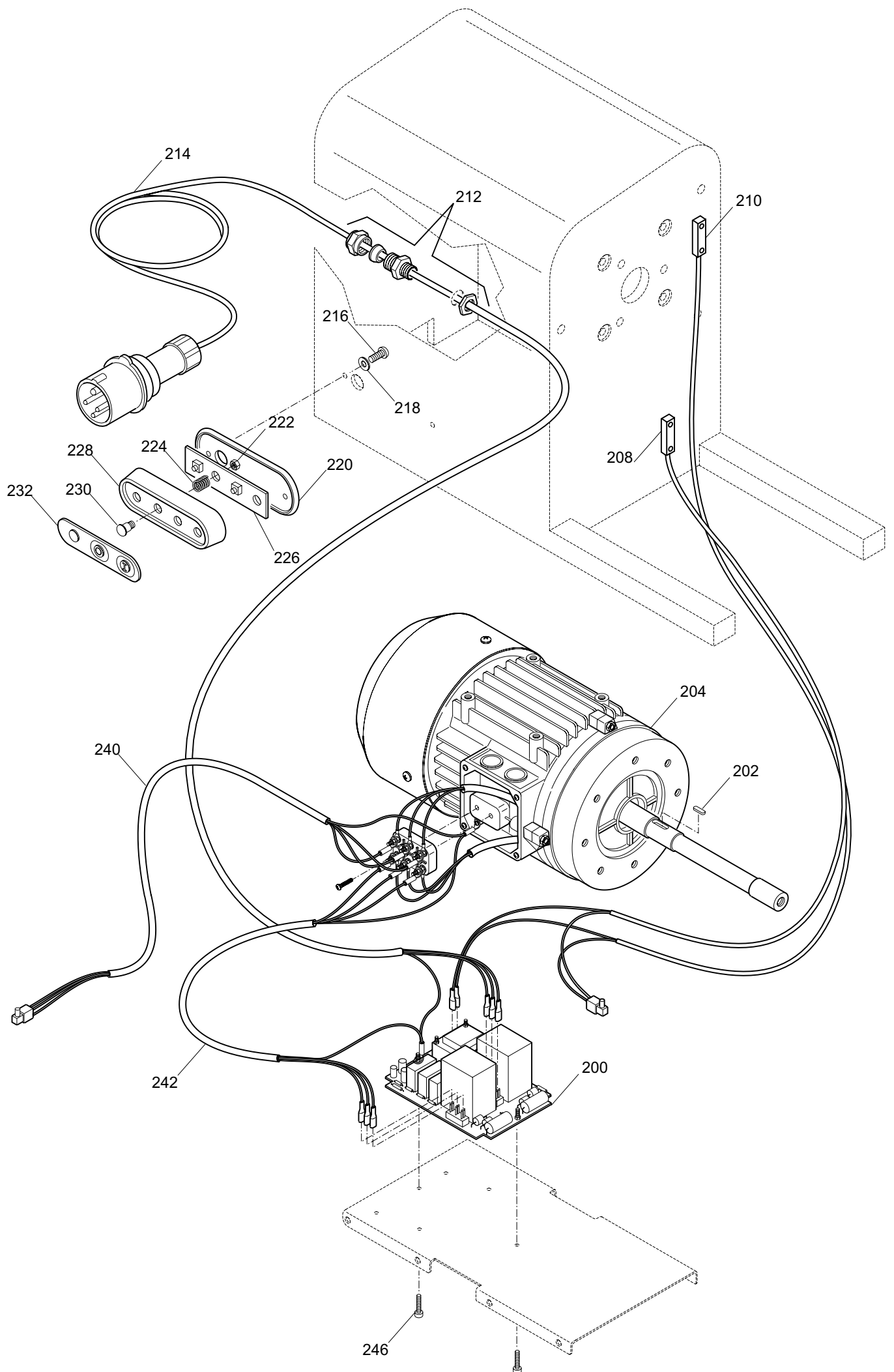


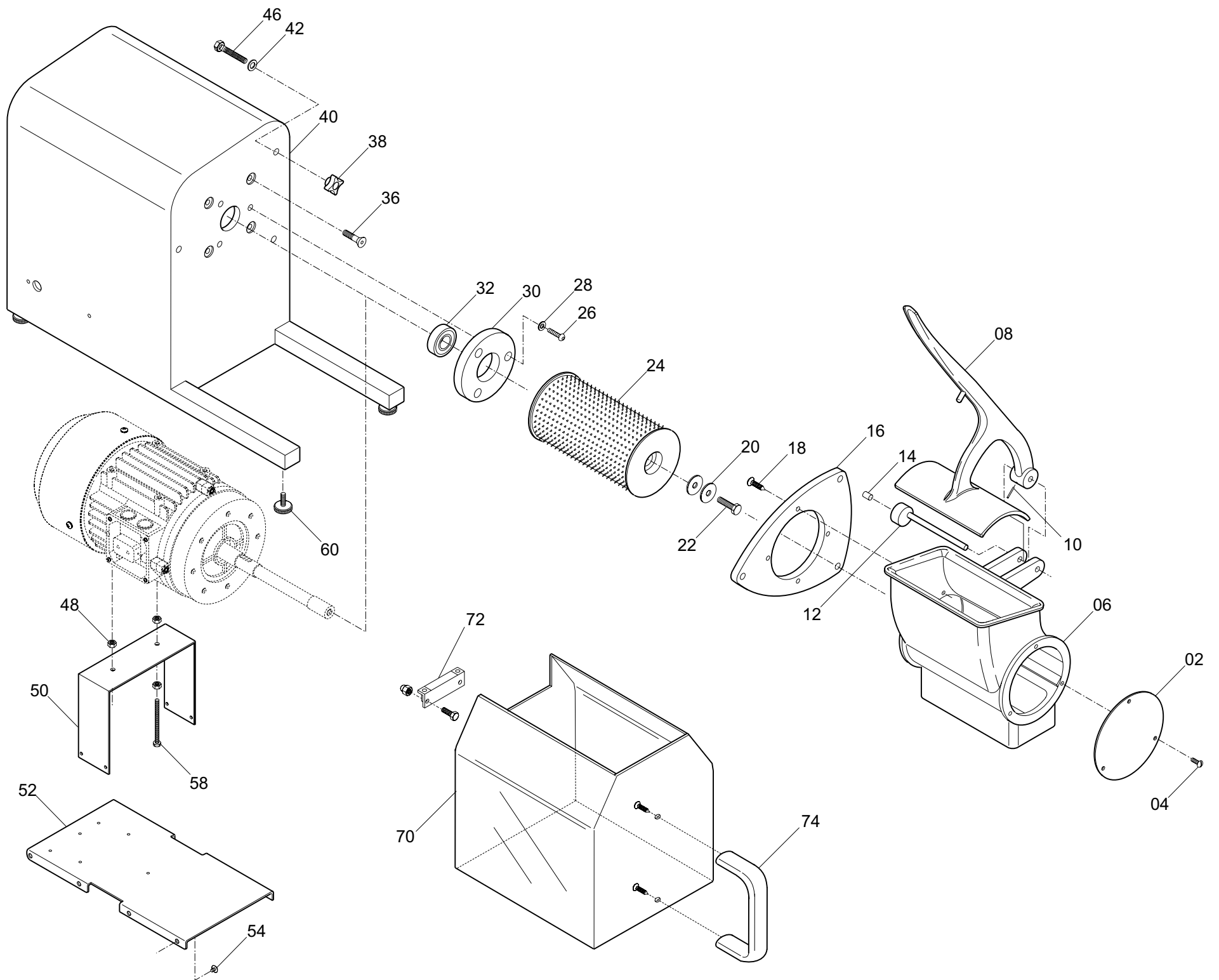


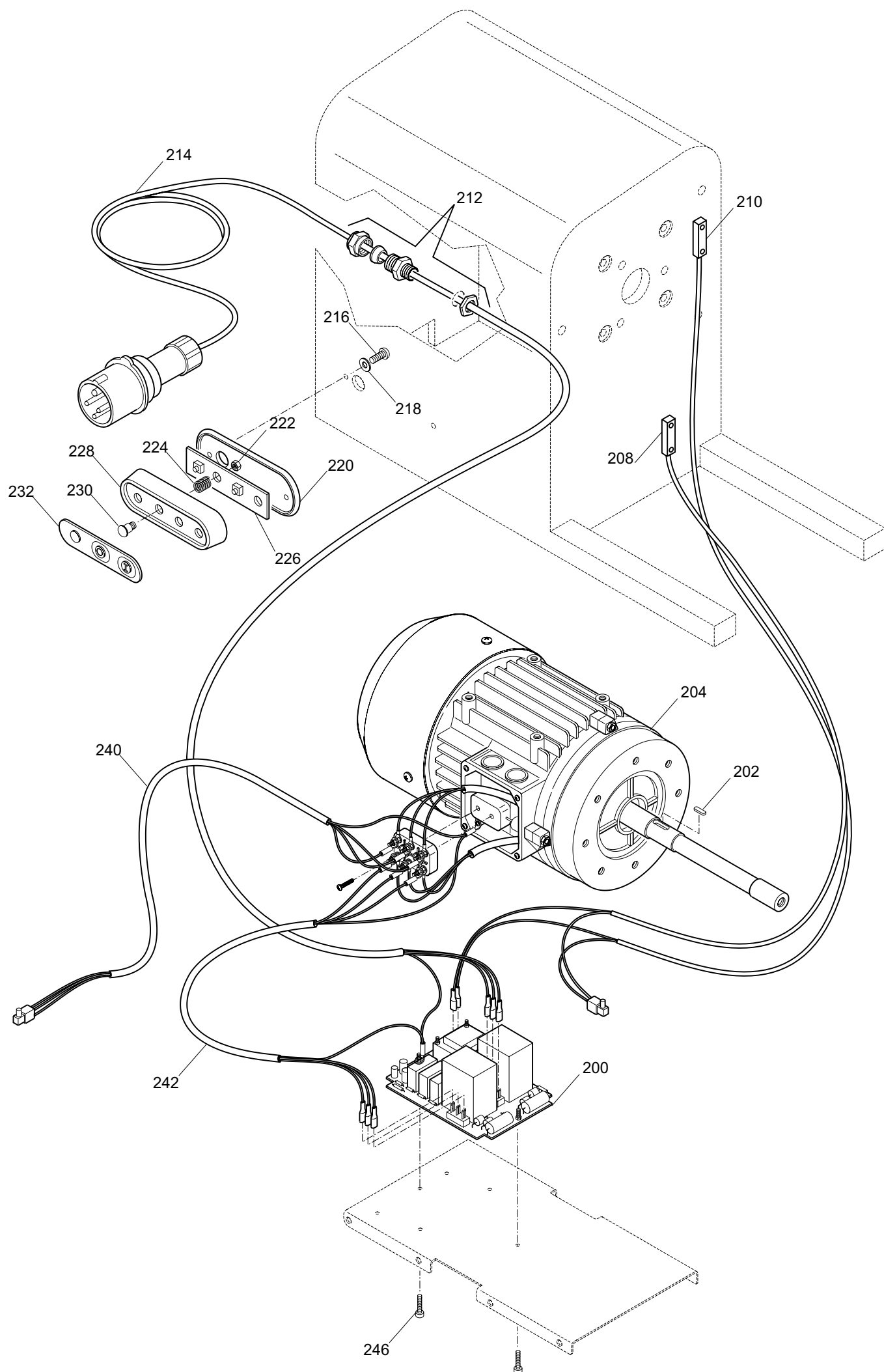


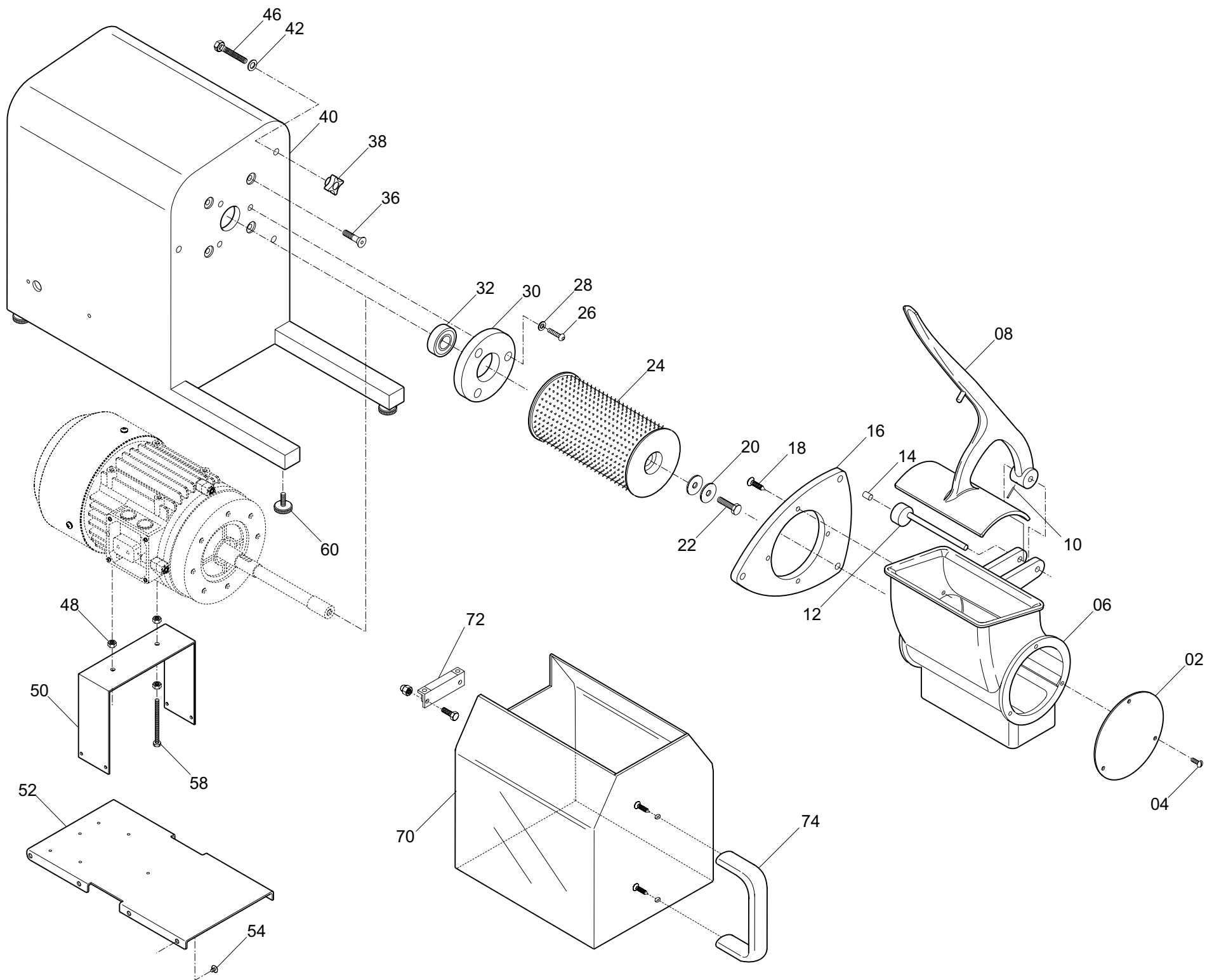


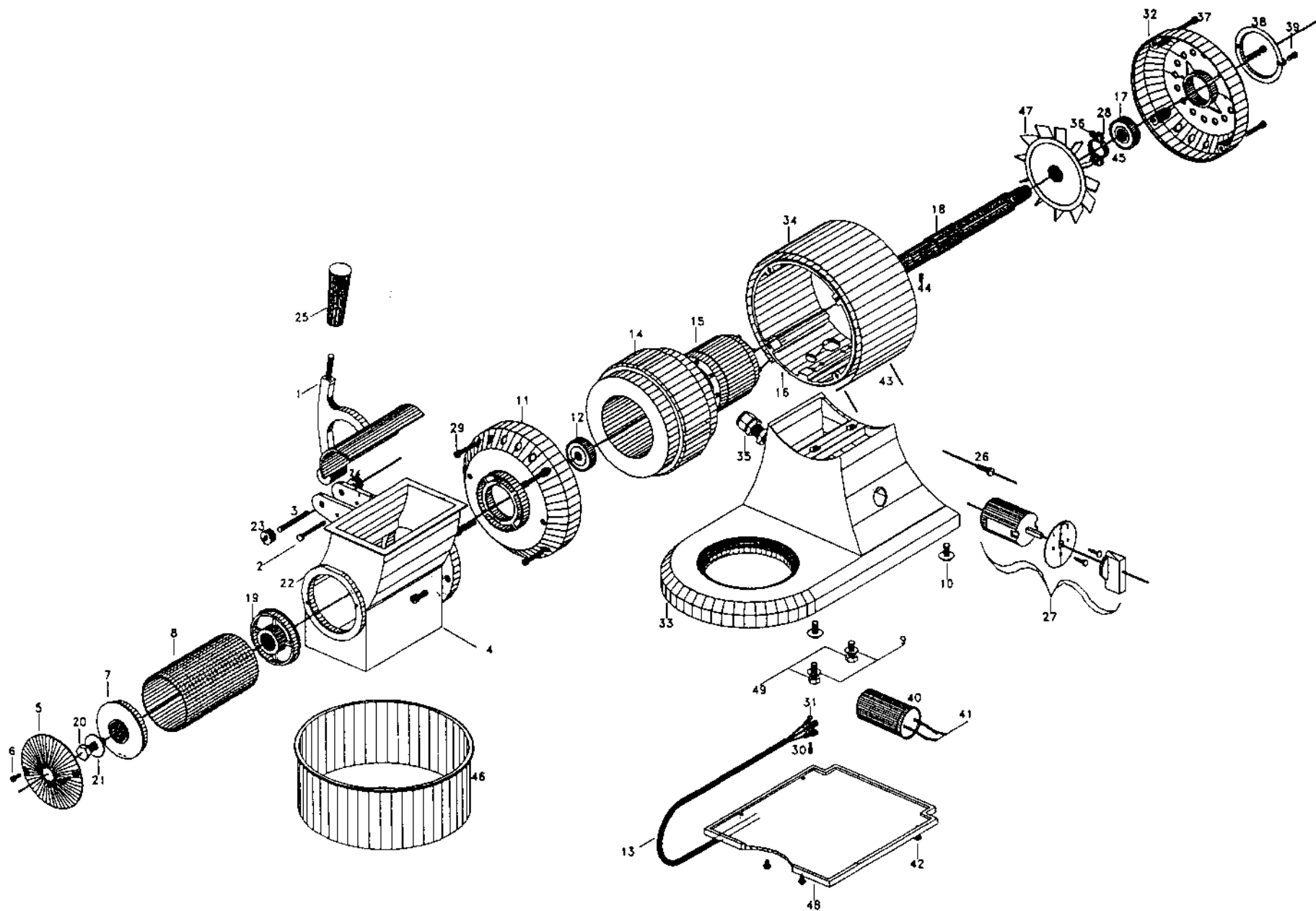


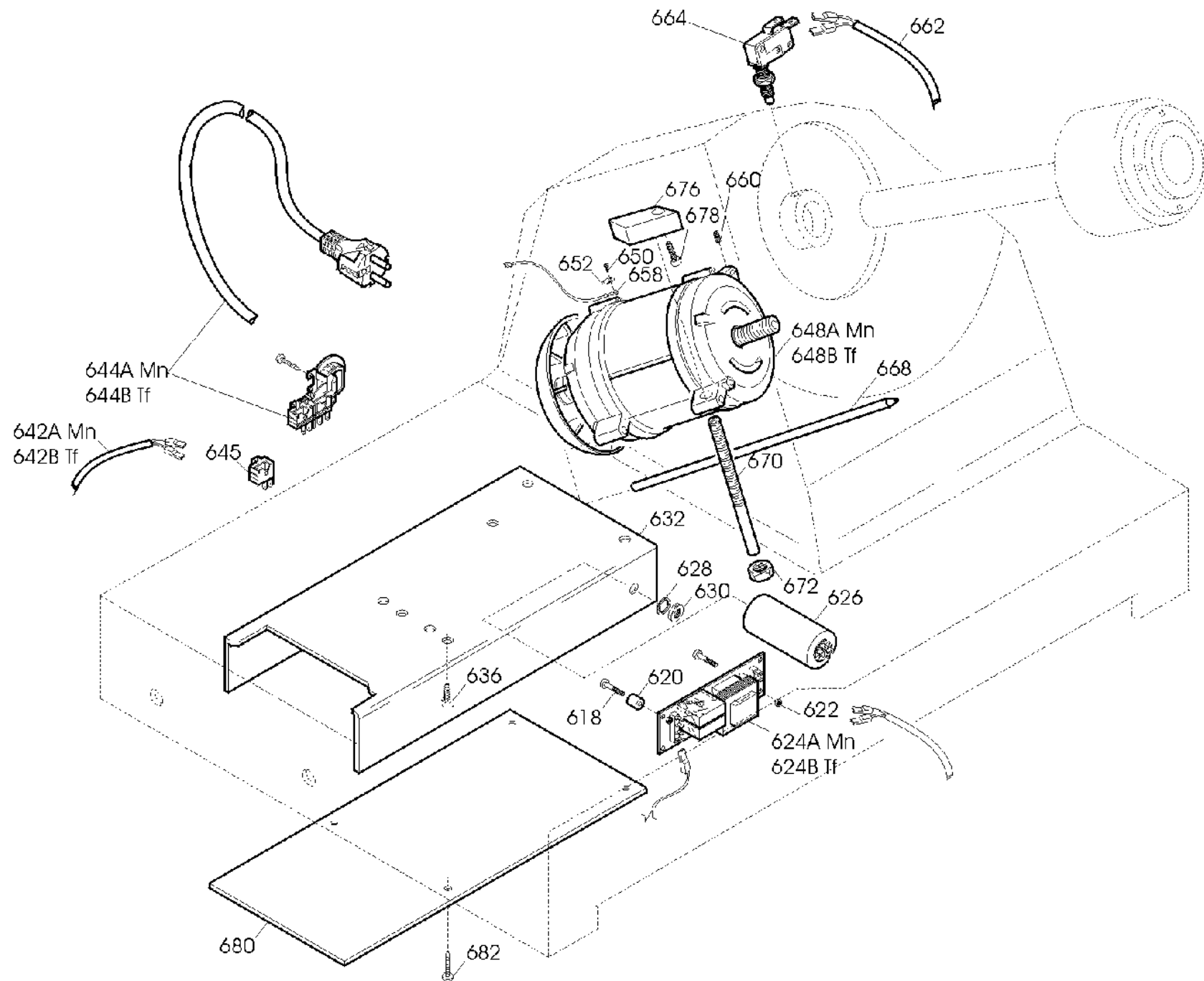


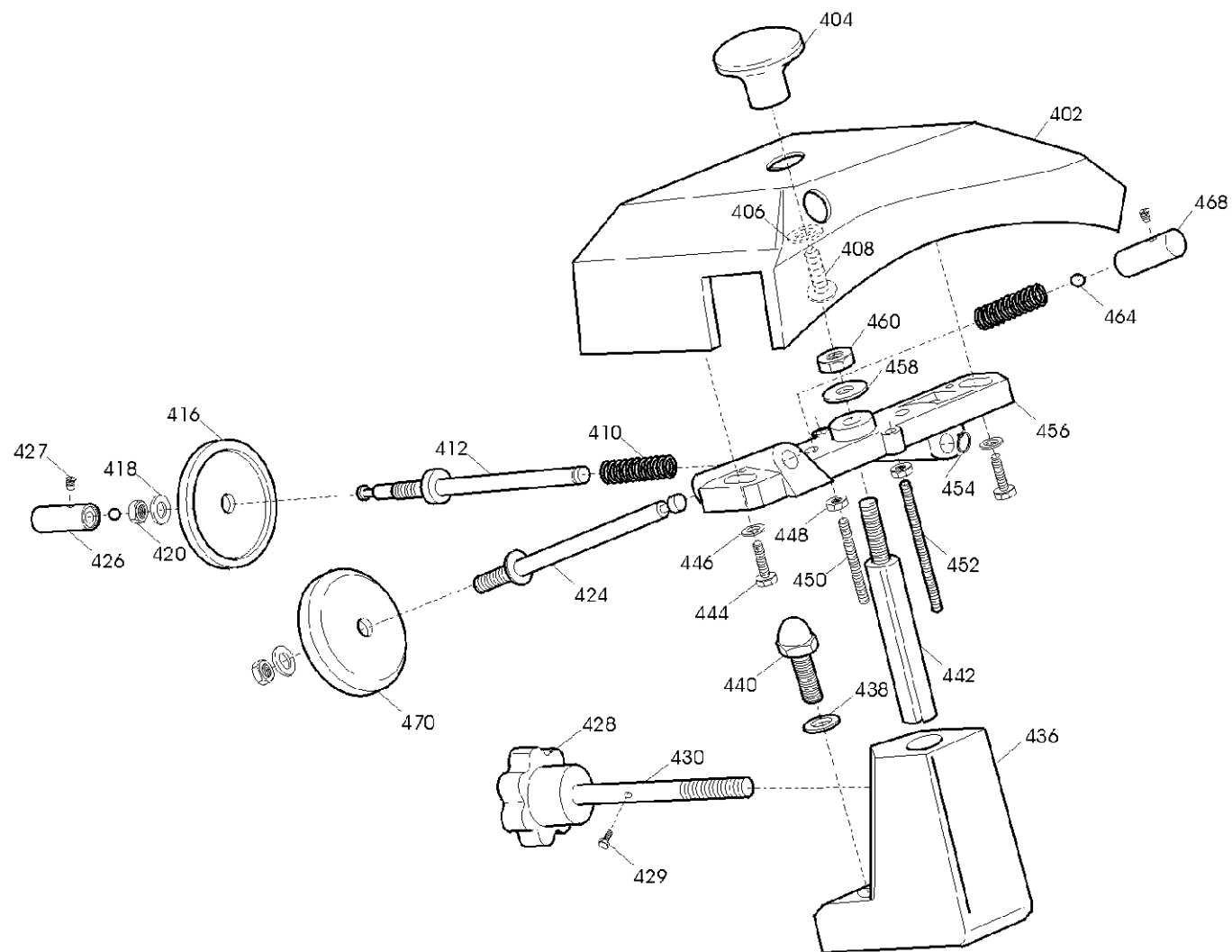


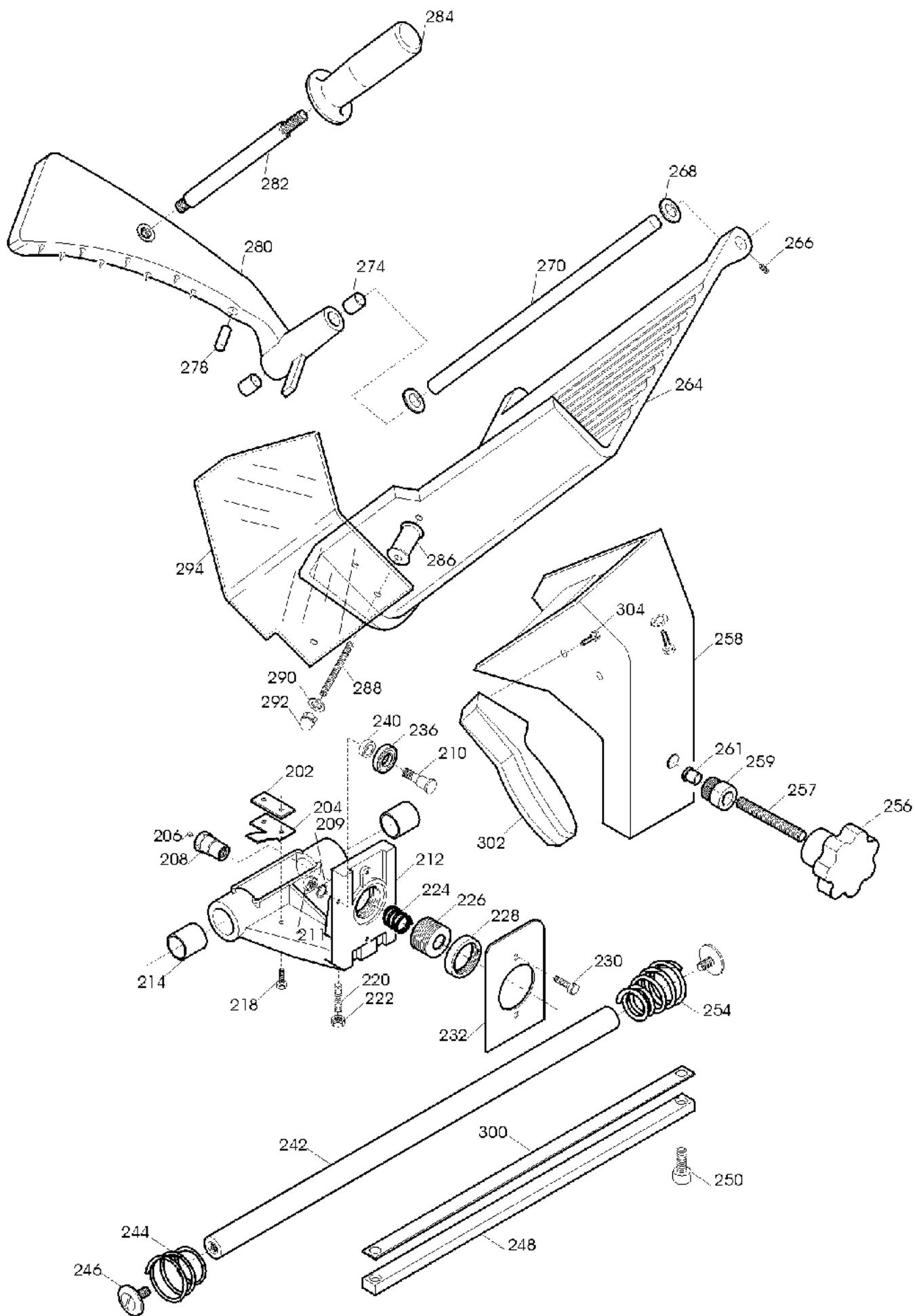


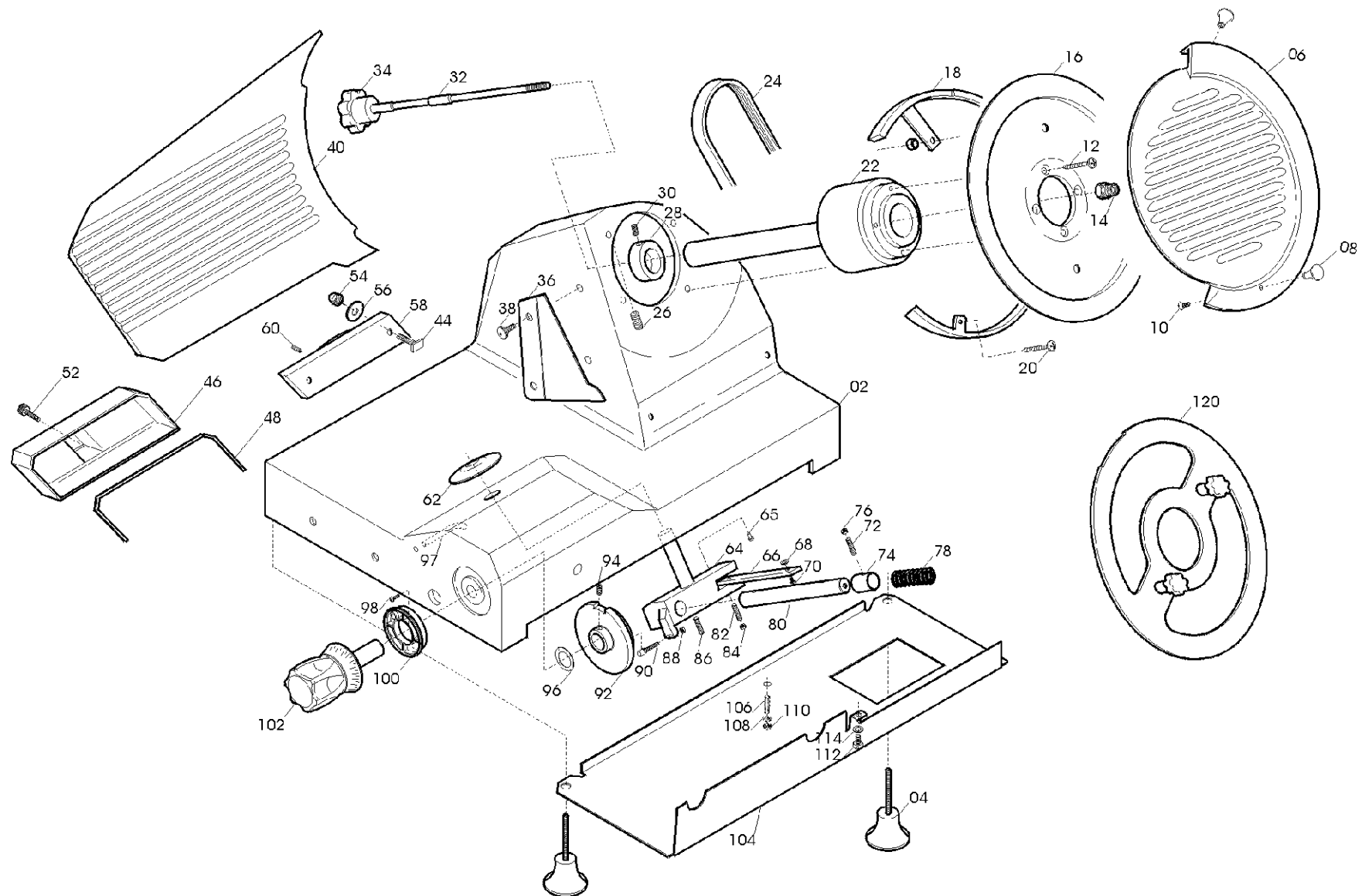


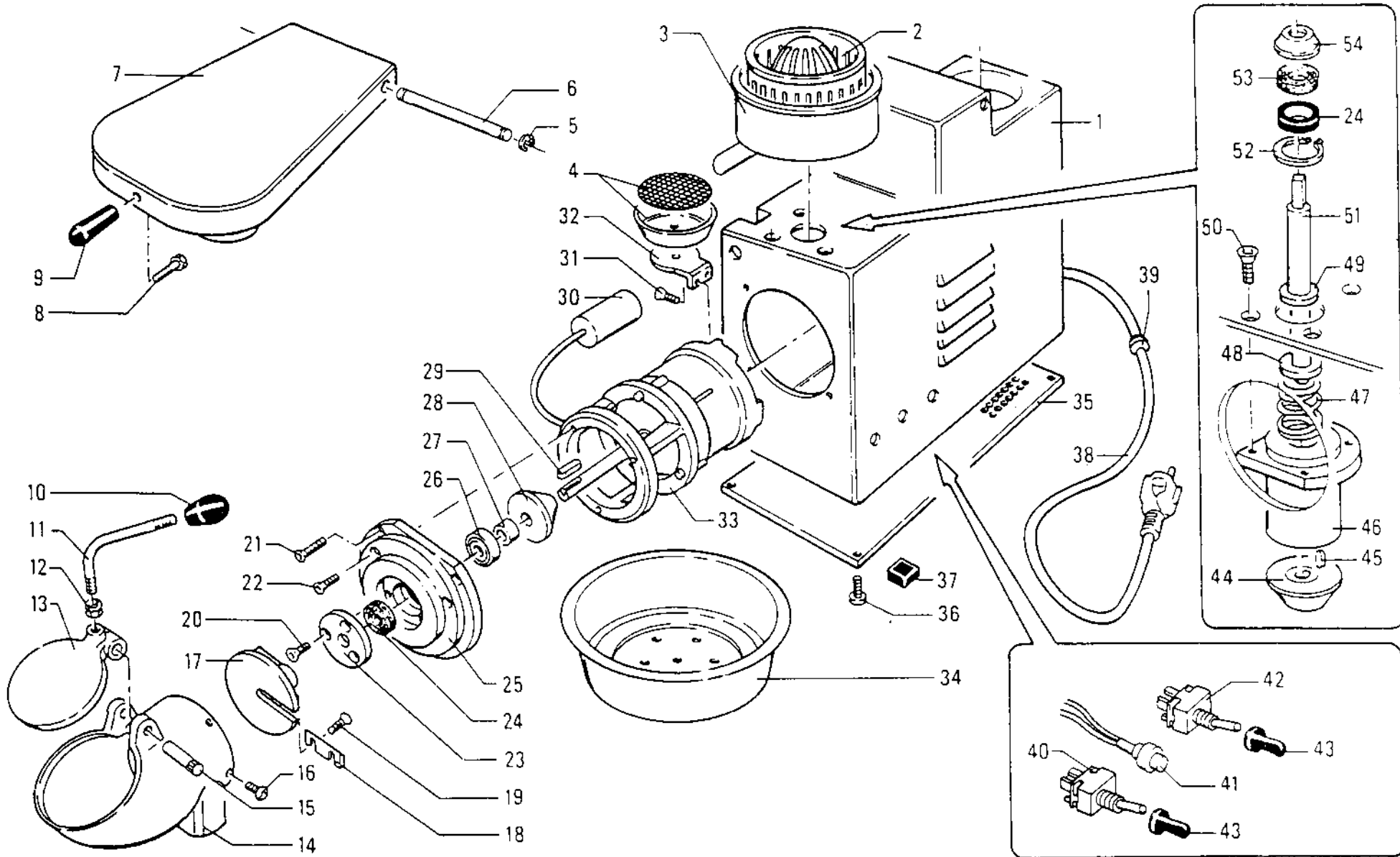


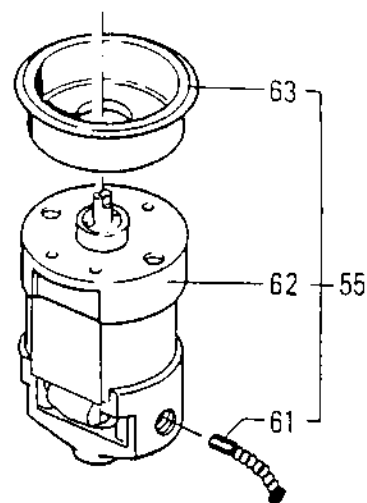
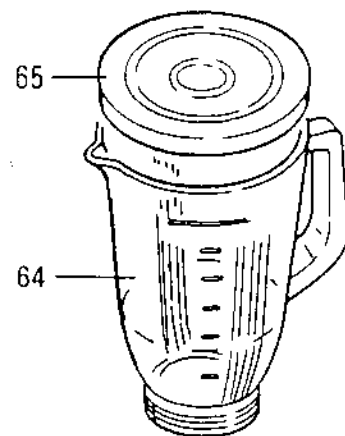
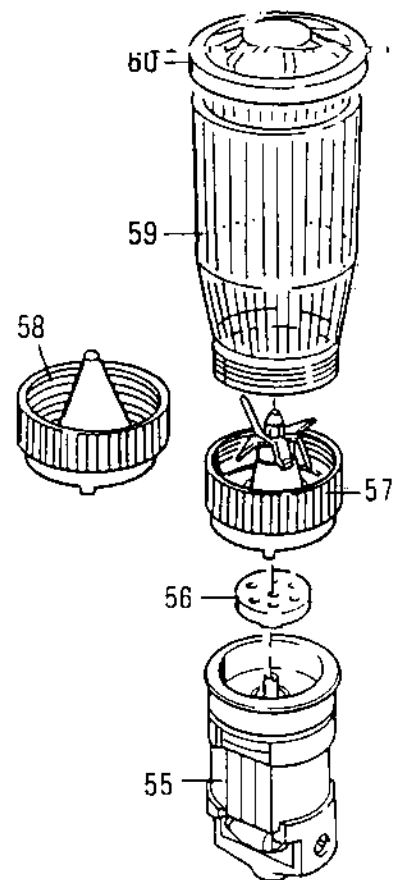
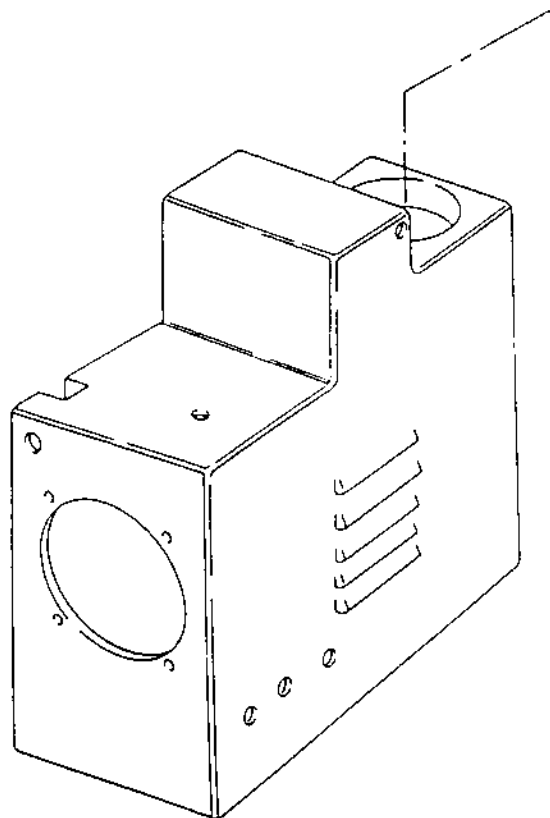
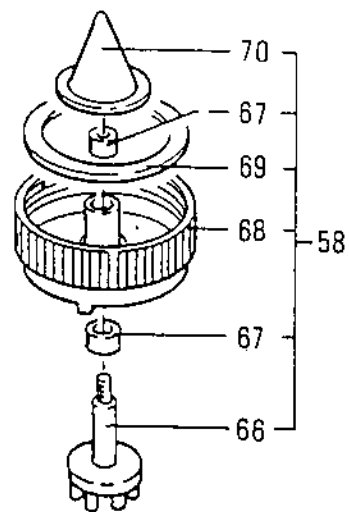
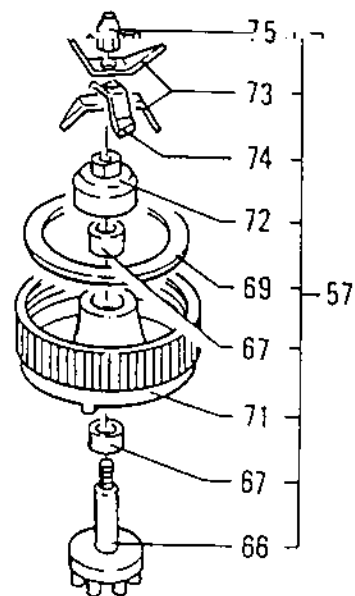






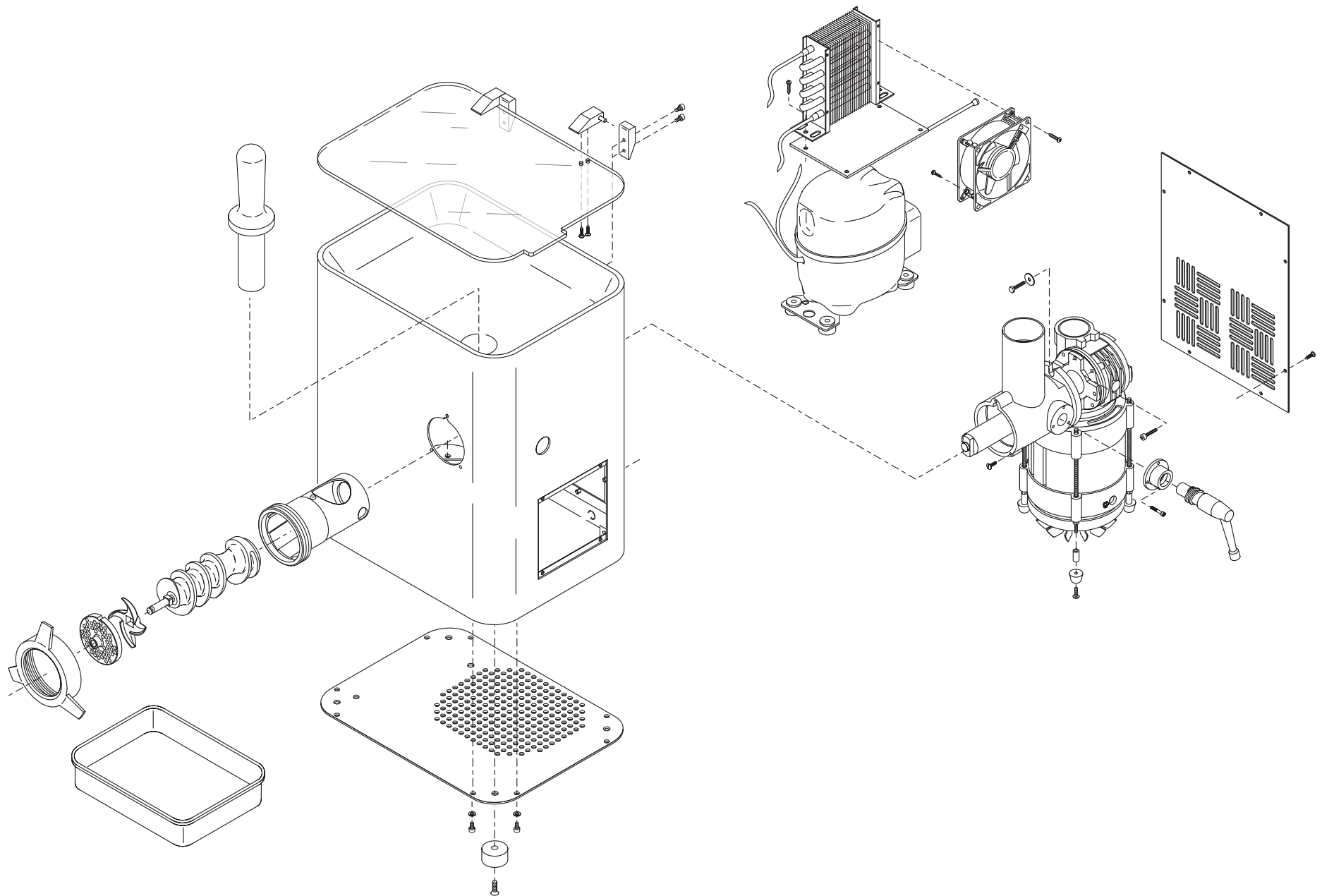






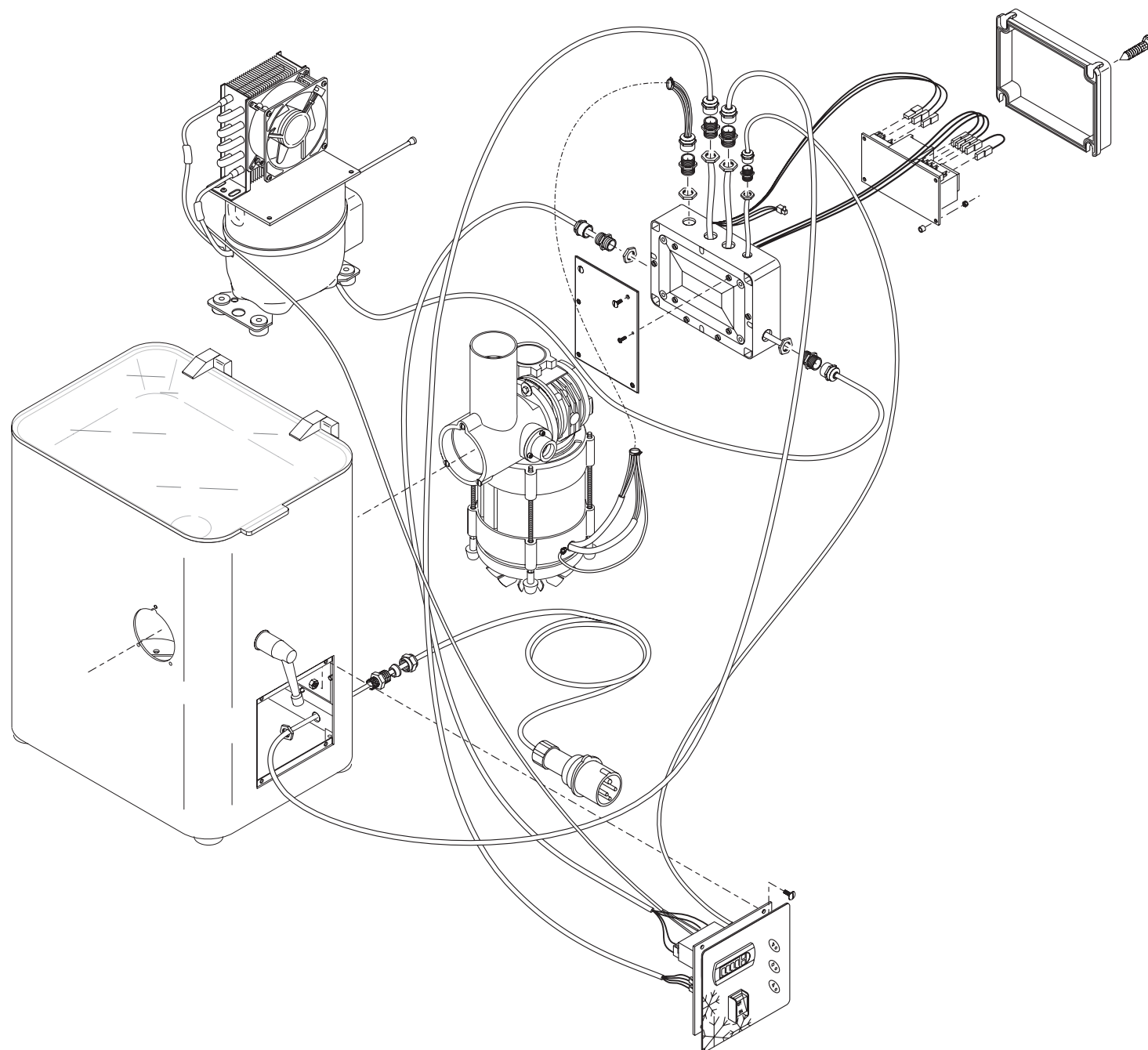
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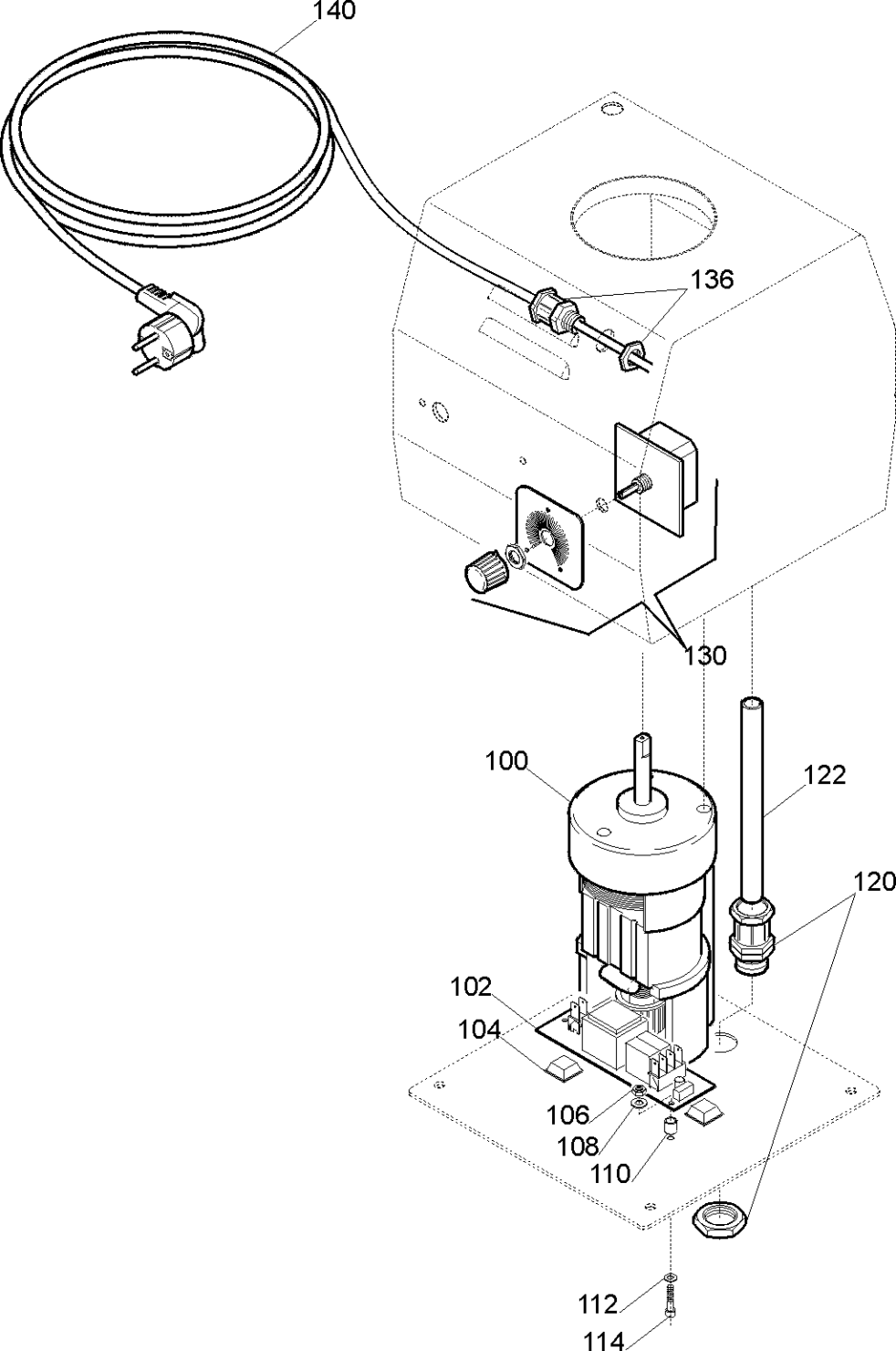
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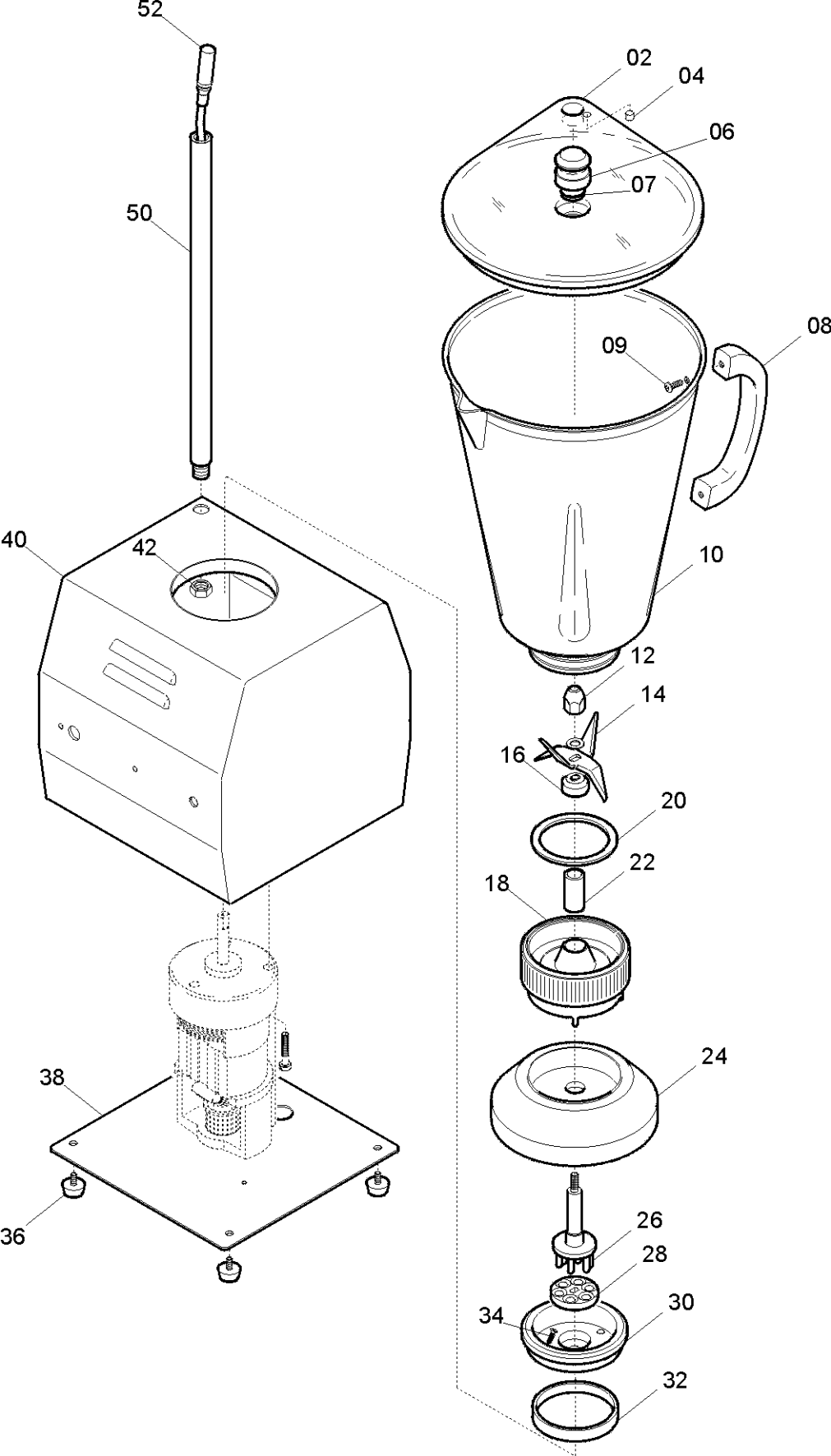


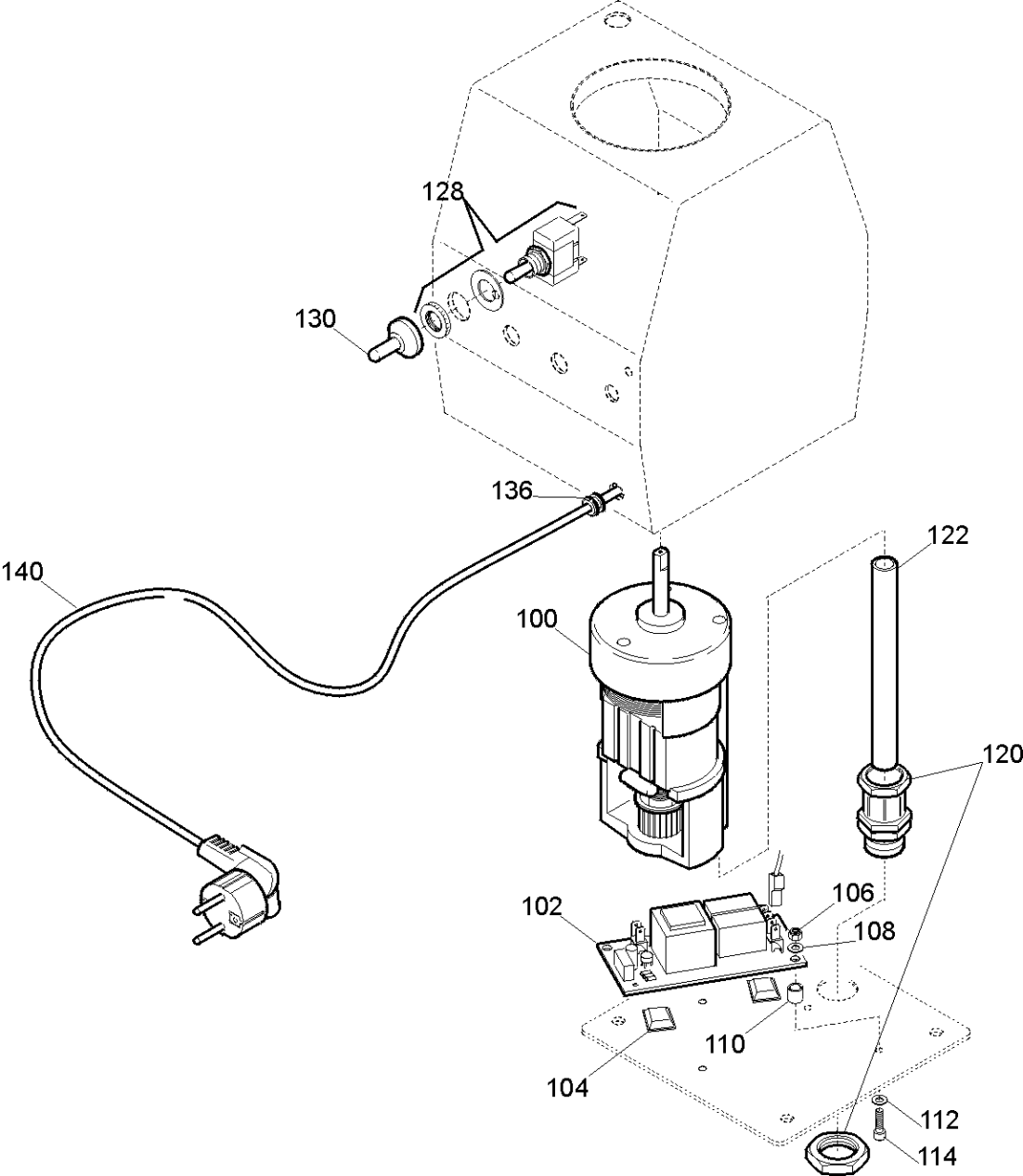
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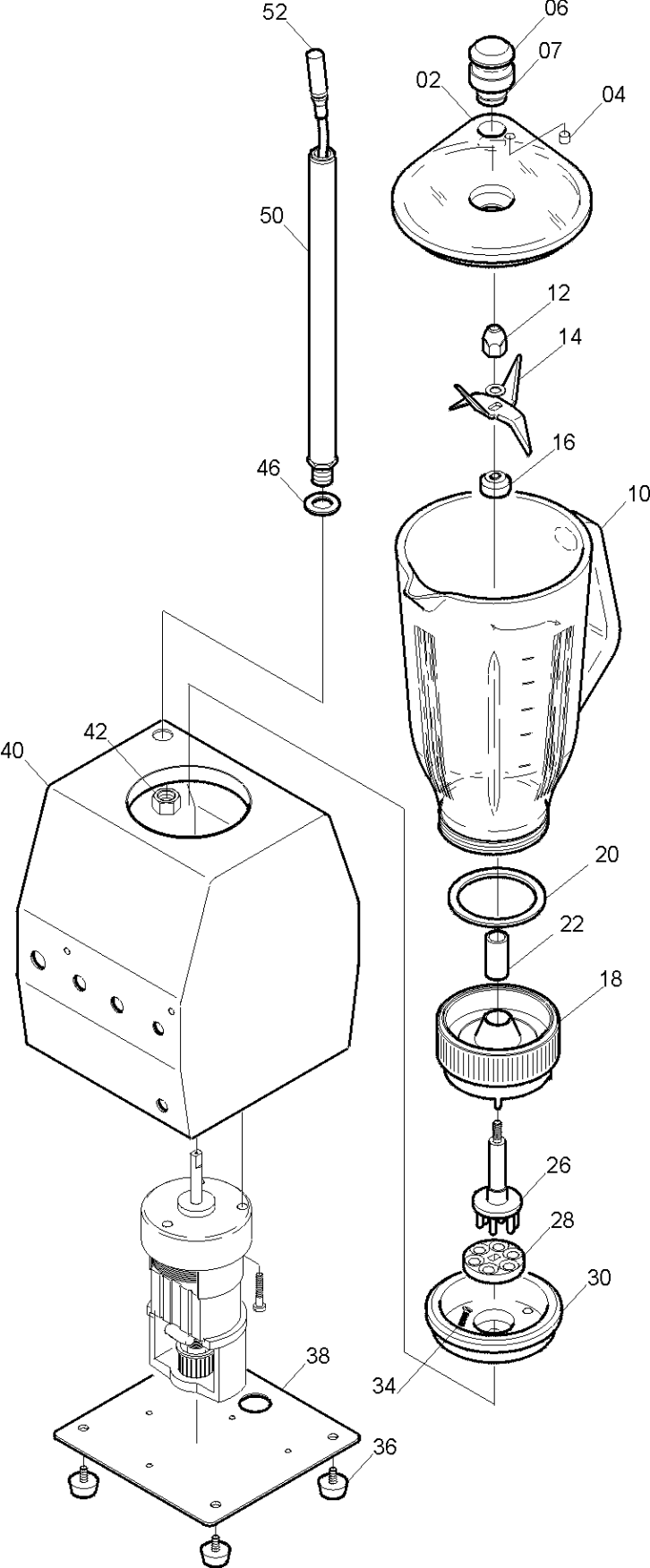
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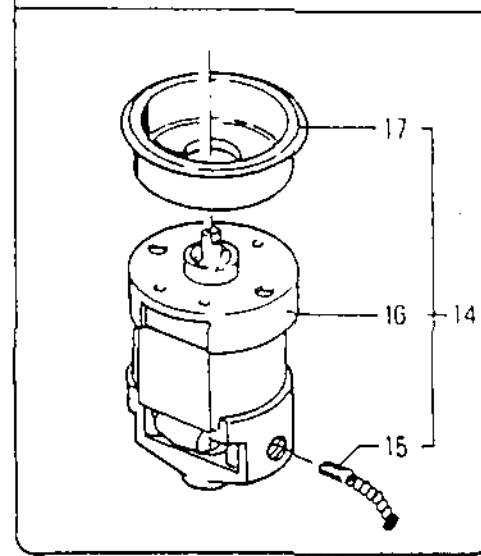
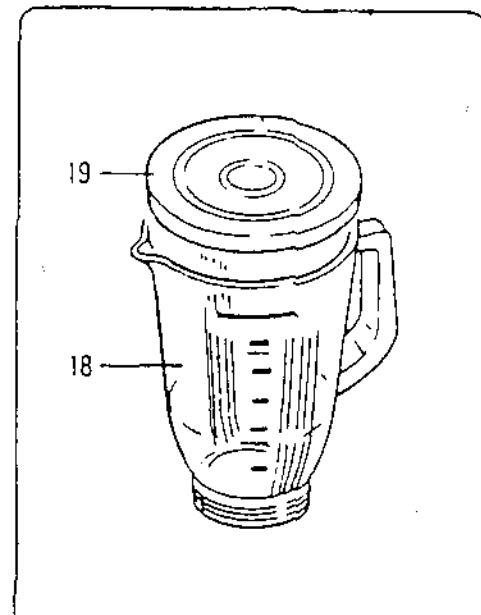
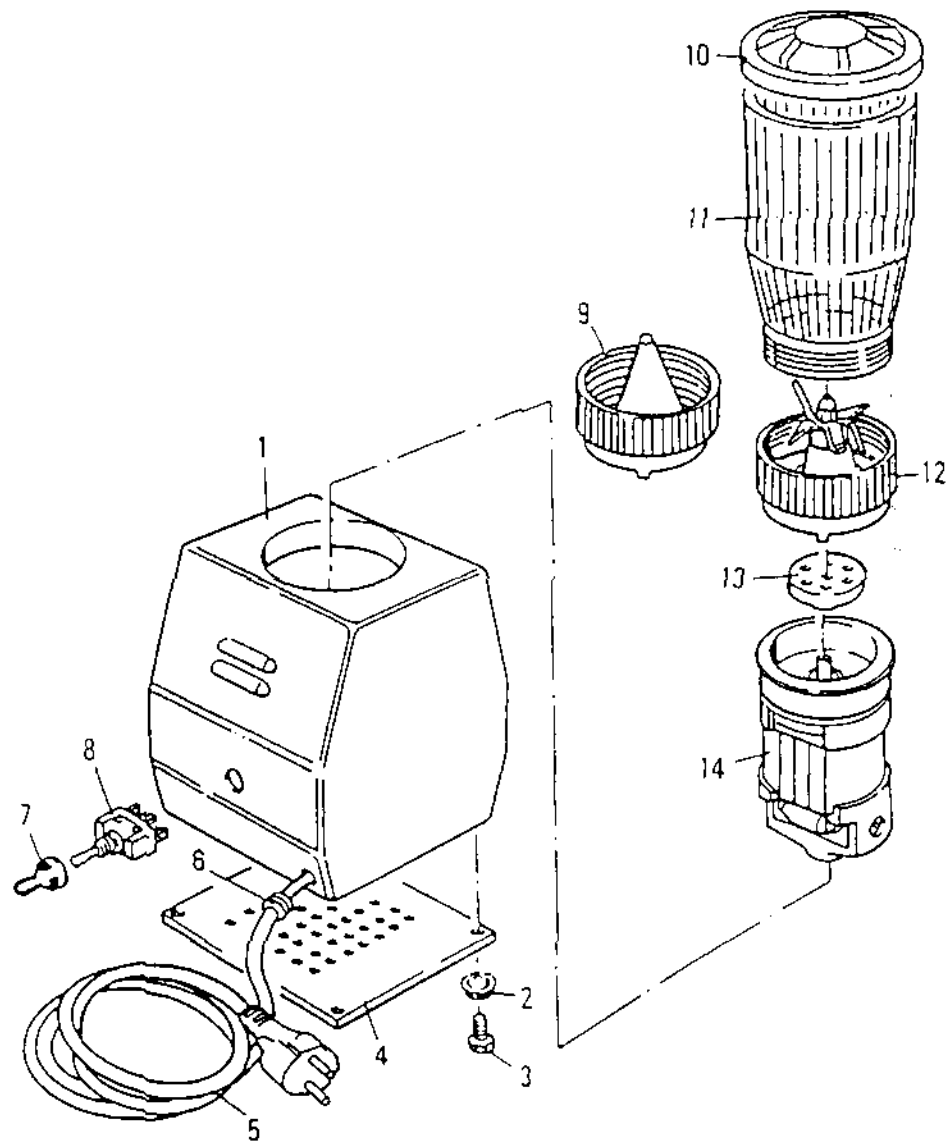
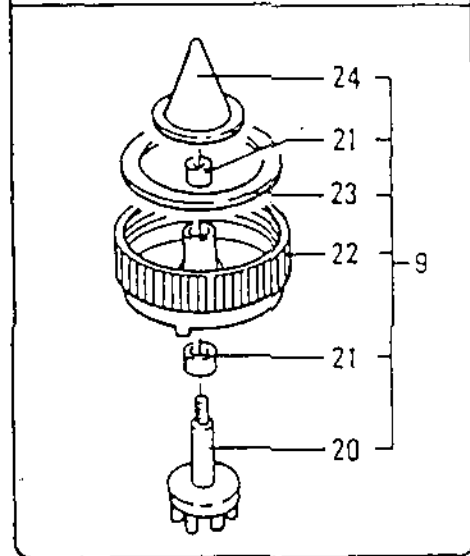
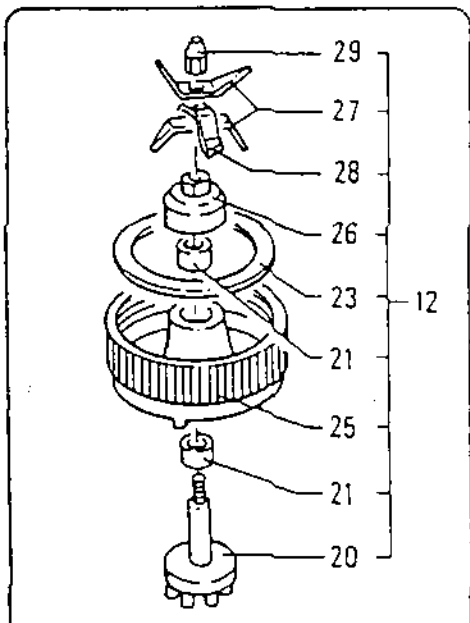


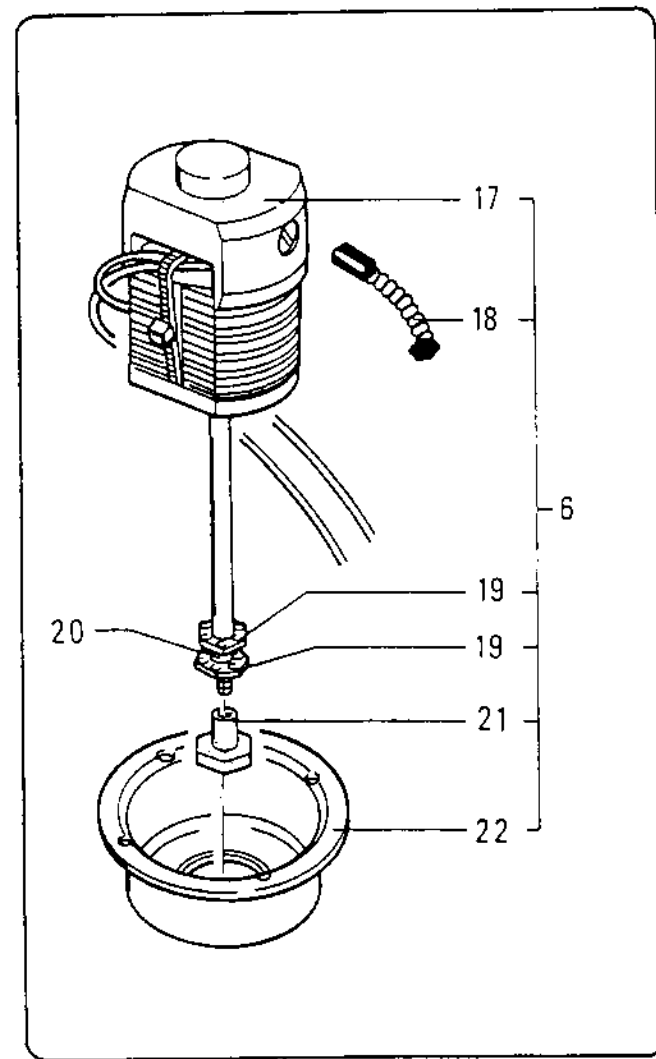
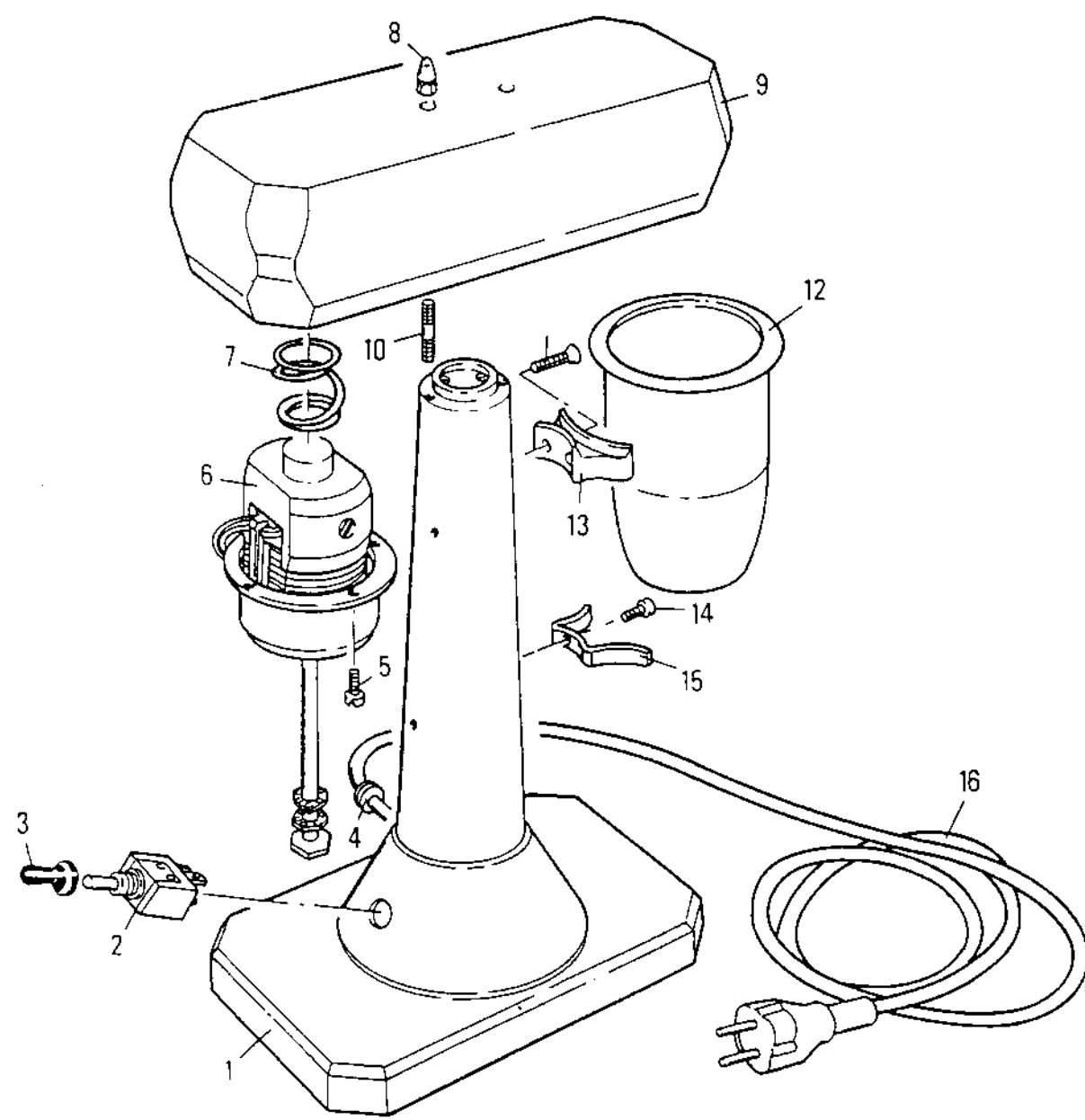


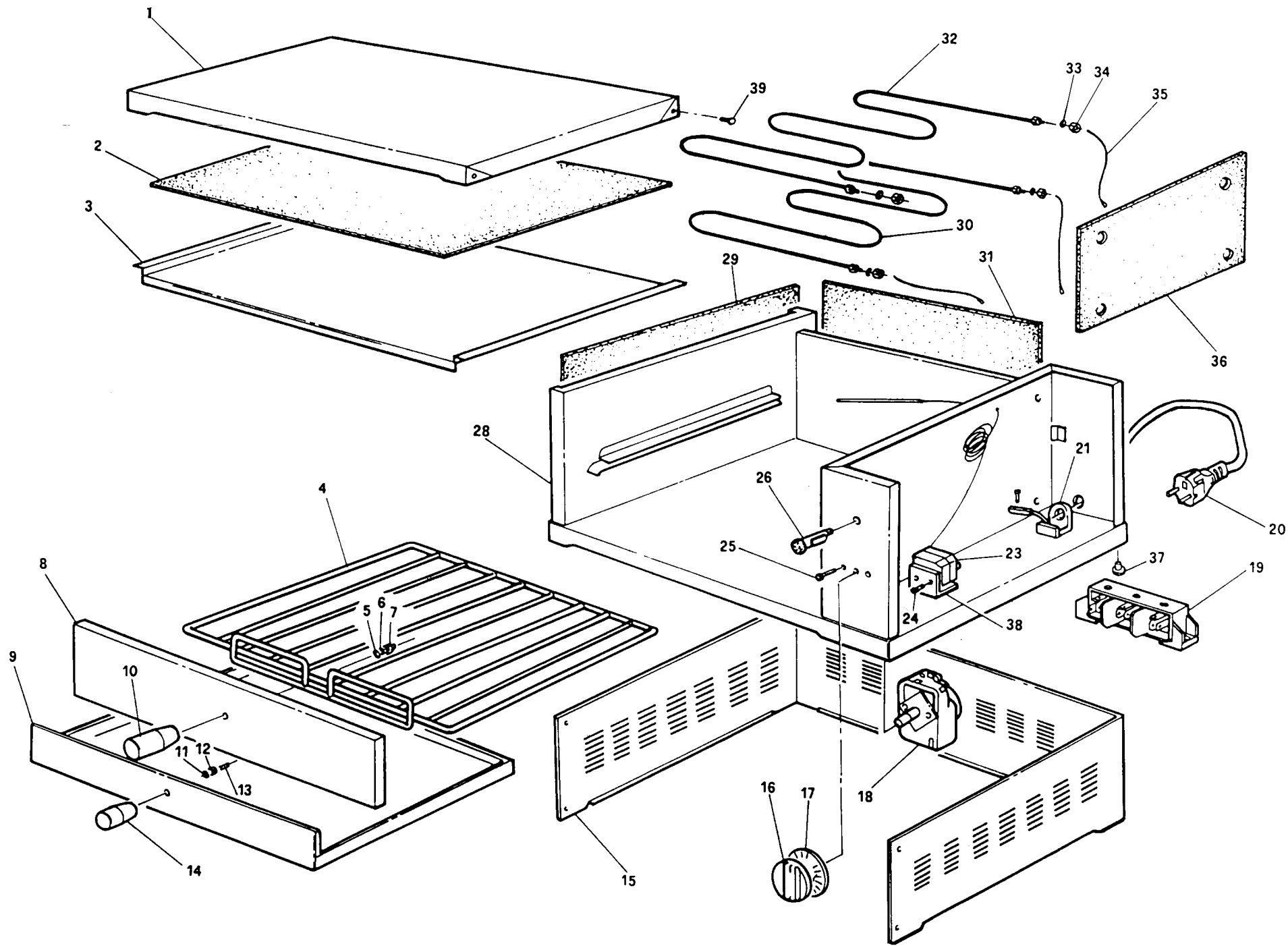














Harnessing the Power of Mobile Devices

The Bare Bones Guide to Mobilising the Enterprise

second edition



Harnessing the Power of Mobile Devices:

The Bare Bones Guide to Mobilising the Enterprise.

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Introduction :

Empowering the Enterprise through Mobile Solutions

If like thousands of other organisations around the world, you are currently focused on improving your company's revenue generation capabilities; then you are probably aware that you can greatly improve productivity and reduce operational costs by extending your back office applications to a mobile workforce.

In practice, this can mean being able to communicate and transfer data from the corporate office systems to a salesperson or technician en route to a customer location; permitting access of information in real time about the status of a delivery, availability of parts or results from the lab; of managing authentication, access to enterprise data, trouble shooting and application support from a central location; and of giving customers the opportunity to select and prioritise content through a secure, scalable, web-based portal that works with technology today and tomorrow.

As a second edition to the highly successful **Harnessing the Power of PDAs and Smartphones**, which introduced the reader to secure handheld integration (much of which is still included in this guide), **Harnessing the Power of Mobile Devices** also includes information on extending existing business solutions to a mobile environment and on developing custom solutions that best serve your organisation's specific business needs. It anticipates an ever-changing landscape of mobile technology. It should help in some small degree to create a competitive advantage now while providing the platform for competitive necessity in the not-too distant future.

Still interested? Then read on...

The Mobile Enterprise Continuum

In our experience with over 18 years delivering solutions to the enterprise, we have established a simple step-by-step approach to developing and implementing mobile solutions.

For simplicities sake, this has been broken down into several stages, as follows. Look at the matrix below to find the stage that best describes where you are in your mobile enterprise. This may help you save time, if for example you are already looking to extend business applications, simply skip to this section.

1. Getting started (Turn to page 4)

Where are you now and what do you want to achieve. You should ask yourself:

1. How many handheld devices are currently being used within your enterprise?
2. Should you standardise on a particular device, and if so, what will your mobile workforce require?
3. Which operating systems are currently being used?
4. What back end systems will you need mobile users to access?
5. How are users currently connecting to corporate data?
6. Is this right for your mobile strategy?
7. What client application will you require in the light of your connectivity option?
8. How will you now transfer data from your client to your back-end system?
9. If you choose synchronisation, how will you install and configure the client on each device?
10. How will you ensure secure access and transfer of that data between client and server?
11. What do you want to achieve through the implementation of a mobile solution both now and in the future?
12. What is the total cost of ownership of any handheld device currently in your enterprise?.
13. What is your time frame for each project?

2. Groupware solutions (Turn to page 7)

PIM and all that...To develop a groupware solution you should:

1. Recognize the value of PIM data to the enterprise
2. First integrate current mobile users
3. Devise a small pilot.
4. Implement a browser based solution, install a device-agnostic groupware synchronisation solution or combine the two.
5. Ensure it's all secure
6. Strive for a seamless integration
7. Develop a workable support system
8. Measure results

3. Business solutions (Turn to page 10)

Taking business applications mobile.

You will need to consider:

1. Which new users are to be integrated
2. What Enterprise Information Systems to extend to mobile and wireless environments
3. If you decide to leverage the value of SFA, CRM, ERP and similar investments to a wider range of environments, you will need to know how to access these from various client interfaces.
4. What special platform, most commonly referred to as a Wireless Application Gateway (WAG) is best for you.
5. If you wish to remain both application agnostic and device agnostic you need to create a WAG that is independent of any enterprise application
6. How best to integrate new users via a controlled rollout scenario
7. When to ask for help
8. Measure results

4. Custom application solutions (Turn to page 13)

Understand the problem and the solution will follow.

To develop custom solutions you should:

1. Think 'Infostructure' not just infrastructure
2. Chose the high value process then pick the technology to develop it
3. Be aware of the devices mobile workers will be using to access new information
4. Look to the resources required to design and deploy any new systems.
5. Again introduce a pilot or controlled rollout
6. Don't forget IT support tasks
7. Measure results

A man in a dark suit and tie is shown in profile, looking down at a smartphone he is holding with both hands. The background is a bright, out-of-focus office environment. The image has a blue tint.

Stage 1 :

Getting Started:

Where are you now and what do you want to achieve?

A true mobile enterprise strategy is a vision in which the right information is provided to the right person, at the right time from anywhere.

Continued on page 5

At a Glance

Where are you now and what do you want to achieve?

You should ask yourself:

- How many handheld devices are currently being used within your enterprise?
- Should you standardise on a particular device, and if so, what will your mobile workforce require?
- Which operating systems are currently being used?
- What back end systems will you need mobile users to access?
- How are users currently connecting to corporate data?
- Is this right for your mobile strategy? Are mobile workers better with online or offline access, real-time or synchronisation?
- What client application will you require in the light of your connectivity option?
- How will you now transfer data from your client to your back-end system?
- If you choose synchronisation, how will you install and configure the client on each device?
- How will you ensure secure access and transfer of that data between client and server?
- What do you want to achieve through the implementation of a mobile solution both now and in the future?
- What is the total cost of ownership of any handheld device currently in your enterprise?
- What is your time frame for each project?

It's giving people across the entire organisation, access to everything from to-do lists and e-mail, to parts inventory, delivery schedules and billing records, whether from a desktop at the corporate office or on the road with a laptop or handheld device.

An internal audit sets the stage for establishing and managing a mobile enterprise. Determining current/existing remote access options and enterprise readiness is essential to an effective and non-intrusive deployment of a mobile strategy.

To assess the current situation and determine an outline strategy ask yourself the following:

1. How many handheld devices are currently being used within your enterprise?

Ask employees how and for what information they currently access the corporate database. A simple straw pole by email would help to determine the immediacy of any mobile solution requirements. A simple form ascertaining who uses what would be better.

2. Should you standardise on a particular device, and if so, what will your mobile workforce require?

When choosing a device you might want to consider:

- Screen Size (How much information will users have to view?)
- Keyboard (how much and how often will users need to enter new data?)
- Degree of robustness (Under what conditions will the device be used?)

3. Which operating systems are currently being used?

There are a multitude of mobile devices currently on the market. These devices generally use one of the following operating systems: Palm OS, Microsoft's Windows CE, Win 32, Pocket PC, Symbian/ EPOC, J2ME, or you may chose to use SyncML

4. What back end systems will you need mobile users to access?

Groupware (e.g. Microsoft Exchange, Lotus Notes/Domino), ERP systems (e.g. SAP, Oracle, PeopleSoft), CRM (e.g. Siebel, Oracle, Goldmine) ODBC/OLE DB databases, LDAP, Other

5. How are users currently connecting to corporate data?

- Web – On-line solution

- Laptop/Outlook/Notes/CRM application (e.g. Siebel)
- Direct dial in
- VPN
- Corporate backbone (in the office)

6. Is this right for your mobile strategy? Are mobile workers better with online or offline access, real-time or synchronisation?

This will depend on:

- What needs to be done on the device
- Network coverage (think about the bandwidth you may need)
- How much traffic your system will have to handle
- Whether you need a scalable solution that will allow you to add users in the future
- How much uptime users will require
- Cost

7. What client application will you require in the light of your connectivity option?

There may be different requirements here or you may wish to develop your own client that can interface with both online and offline options

8. How will you now transfer data from your client to your back-end system?

- e.g. Sales order into an inventory/shipping database
- Mobile data management software (synchronisation in the office and/or on the road)
 - Thin client
 - Web based solution

9. If you choose synchronisation, how will you install and configure the client on each device?

- User installed (distributed by email or web page)
- Pre-imaged
- Centrally installed from IT dept.

10. How will you ensure secure access and transfer of that data between client and server?

You will need to consider the following:

- Authenticating the user for access to both data and the device, ensuring no unauthorised personnel can access your business-sensitive information (this doesn't just mean securing against loss or theft of the device but also means that you should be able to permit certain users to access certain information only – giving them an access profile)
- Securing access to the network through a dial in or VPN solution
- Securing the communication through encryption
- Methods of detection

11. What do you want to achieve through the implementation of a mobile solution both now and in the future?

- Reduced capital expenditure by replacing Laptops with PDAs and desktops
If your employees are only using Laptops for Outlook and simple processing of written documents and spreadsheets then laptops can be replaced with PDAs
- Reduced maintenance and support costs
- Anytime/Anywhere access to corporate data....FASTER, BETTER, QUICKER remote access
- Improved administration systems through replacement of paper systems, reducing input errors and shortening of billing cycles
- Increased sales through faster and easier access to inventory, customer databases and marketing materials, shortened sales cycles and deal closure at the point-of –interaction with customers
- Improved fleet management through better vehicle tracking, freight delivery and job dispatch
- Improved navigation through user access to traffic updates, transport schedules, location finders

- Increased customer loyalty through more immediate service and sales support and reduced lead times
- Increased manager productivity through remote access of PIM data

12. What is the total cost of ownership of any hand-held device currently in your enterprise?

No doubt you've done this before with other IT investments, but here's a check list for you just in case.

Try and estimate:

- Direct software costs (licensing fees, royalties, additional seats, upgrades)
- Supporting software costs (database and server applications, among others)
- Staff and training to deploy, administer and support the devices and data
- Hardware costs, either shared or exclusive to the company or user
- Ongoing maintenance, operational and tech support costs
- Data security and access control measures
- Return on investment (ROI) calculation; "hidden" or hard-to-calculate costs, such as tracking usage, keeping up with ever-changing technological advances, and ongoing training.

13. What is your time frame for each project?

How long will it take to obtain budgetary approval?
Have you established a mobile projects team?

Ready to move on?

Budgeting time to gather the basic information about your current situation, however onerous, will set the stage for how and what to deploy in a mobile solution, and allow you to develop a mobile strategy that will, in only a short period, make a very real difference to your business. So if you have all (or at least most) of the answers you require, lets move on.....



Stage 2:

Groupware solutions

PIM and all that...

Having determined your current situation it may well have become clear that you need to support a mobile infrastructure that is happening anyway – employees are doubtless buying their own devices and bringing them into the corporate infrastructure through the ‘back door’. This is clearly not secure.

At a Glance

PIM and all that...

To develop a groupware solution you should:

- Recognize the value of PIM data to the enterprise
- First integrate current mobile users
- Devise a small pilot.
- Implement a browser based solution, install a device-agnostic groupware synchronisation solution or combine the two.
- Ensure it's all secure
- Strive for a seamless integration
- Develop a workable support system
- Measure results

To develop a groupware solution you should:

1. Recognize the value of PIM data to the enterprise

The first step of a mobile enterprise strategy is, most often, Groupware, specifically Personal Information Management (or PIM) data, such as to-do lists, contact databases and calendar applications, that serve everyone in the organisation, whether they work on a desktop PC or use a handheld in the field. Combined with e-mail, PIM data is what most managers and their employees want and use most to help make their jobs more efficient in and out of the office. In fact, herein lies your first (and easiest to control) competitive advantage.

2. First integrate current mobile users

In this early stage you should look to centrally control 'back door' PDAs and other handhelds. Put out those small 'brush fires' first and control access behind your firewall.

3. Devise a small pilot.

You will need to test all areas covered in this guide and then probably some internal ones too!

4. Implement a browser based solution, install a device-agnostic groupware synchronisation solution or combine the two.

A browser-based, real time solution is ideal for businesses who primarily have thin-client based devices,

such as mobile phones, or who work from remote PCs (such as home PCs, airport kiosks, Web TV etc.) Everyone in the organisation can benefit from browser-based access to calendars, to-do lists, contact databases and e-mail with updates and changes immediately transferred to the groupware system and back out to authorised users including those using WAP-based phones.

A synchronisation solution is best used when mobile workers do not need 'immediate' access. If for example a user is in an area with little or no network coverage, they can simply capture data off-line and then synchronise with the server at a later date when they do have adequate network coverage.

For mobile workers who need to report at the end of the day (e.g for those submitting orders or the following day's call plan), synchronisation is an excellent solution.

For IT administrators, the best synchronisation solutions will be easy to manage, will be very secure, will scale according to need, synchronise quickly and should have multiple platform support at both the client and server level. See Figure 1.

5. Ensure it's all secure

Most good vendor solutions will have addressed the issues of encryption and authenticated access very thoroughly and of course, you will have your own

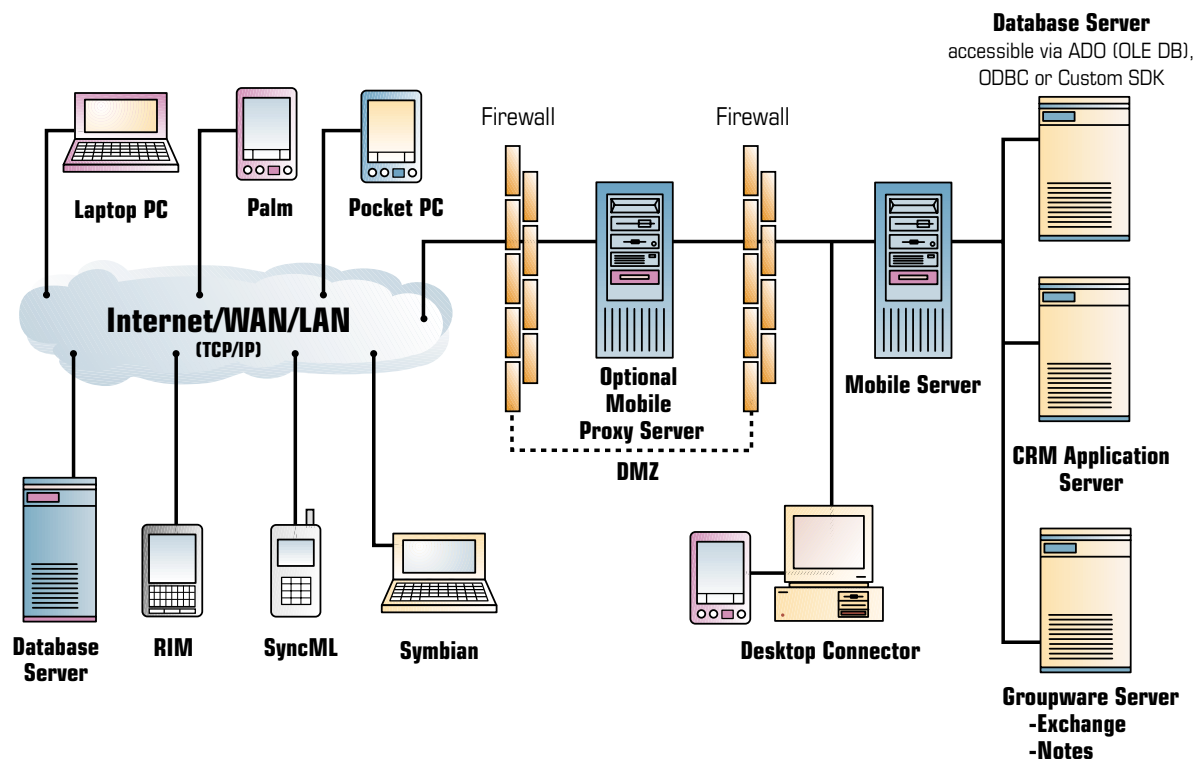


Figure 1. A good Synchronisation solution should be platform-independent, supporting a wide range of devices, servers and connectivity options

enterprise level security procedures in place but you may also wish to produce a document outlining user policy with respect to devices ownership and use.

The future of mobile apps lies in their ability to function in a real-time as well as off-line mode – especially as we move toward an ‘always on, always available’ wireless environment

Shoreline Research
September 2002

6. Strive for a seamless integration

You need to consider how you will incorporate hand held devices into your current IT infrastructure.

To ensure a seamless integration within your current IT infrastructure you should design your infrastructure to fit within your current architecture requiring little or no reconfiguration. In fact, even switching to a server-based data management model for remote access should cause little disruption. In this early stage most users are looking to access PIM data only – this sits on your network anyway, all you have to do is let them have access.

7. Develop a workable support system

A pilot can be useful to determine what support is needed. You will need to ask yourself, what support systems will you put in place?

- a) For first and second line support you may need to use existing telephone help desk
- b) For third and fourth line support you will need to establish a system to support and advise on:
 - Technical issues
 - Faults
 - Upgrades
 - New Features
 - Configuration changes

With a server-based solution versus users synchronising to desktop PCs, IT support needed is likely to be significantly less.

8. Measure results

Of course, to measure results you must first, set objectives. Objectives should be specific, measurable, realistic and timed (a pilot or controlled roll-out should have a definite start date and date of completion).

Brief case study

At Orange their employees were bringing in their own Personal Digital Assistant (PDA) devices at a rapid pace. The many different mobile platforms with their disparate synchronisation systems threatened the corporate network security and controls maintained by the company's IT department.

Orange implemented Extended Systems' XTNDConnect Server to simplify the access, retrieval, and updating of enterprise data on mobile devices.

Orange installed XTNDConnect Server on a Windows NT server and initially rolled out the software to 10 executives. Within three days, the trial group grew to 50 and included the company's CEO, CIO, and entire board of directors. Word of the ease with which users could synchronise information to their favourite PDAs travelled fast, and currently there are more than 2000 active users.

XTNDConnect Server is being used to synchronise information between Lotus Notes and Windows-powered Pocket PC and Windows CE devices, as well as Palm and EPOC devices. Advanced filter settings allow users to customise what data is actually synchronised – for example, the number and length of e-mails they wish to receive, and whether or not they want attachments

“We felt that XTNDConnect Server was the solution that would deliver true roaming capabilities for users who want to access information with their PDAs from wherever they were.”

Peter Townsend,
*Office Infrastructure
Design Manager, Orange.*

Ready to Move On?



Stage 3 :

Business solutions

Taking business applications mobile.

Having established a mobile solutions platform in the previous stage of development, you now have the ideal foundation on which to extend a variety of off-the-shelf and existing applications to mobile workers.

At a Glance

Taking business applications mobile

You will need to consider:

- Which new users are to be integrated
- What Enterprise Information Systems to extend to mobile and wireless environments
- If you decide to leverage the value of SFA, CRM, ERP and similar investments to a wider range of environments, you will need to know how to access these from various client interfaces
- What special platform, most commonly referred to as a Wireless Application Gateway (WAG) is best for you.
- If you wish to remain both application agnostic and device agnostic you need to create a WAG that is independent of any enterprise application
- How best to integrate new users via a controlled rollout scenario
- When to ask for help
- Measuring results

Imagine the benefit to a colleague en route to a sales call, enabling them to review a client's history and preferences, update any outstanding orders or service calls and prepare for meetings with appropriate sales literature or technical specs that improve their chances of closing a deal.

And consider the advantages afforded to a technical service representative equipped with the capability to receive and confirm schedule changes, update parts inventories or delivery lead times and respond in minutes instead of days to a customer problem or question.

To develop a strategy that includes extending business applications you should consider:

1. Which new users are to be integrated

Which areas of the business need to be mobilised next? Look to your findings from the audit. Account for likely changes in current business practice.

To consider new groups of users you should think about how the business is changing. What new business practices have been introduced or are planned for? Talk to the line-of-business managers.

2. What Enterprise Information Systems to extend to mobile and wireless environments

At Extended Systems we can provide the conduit from our mobile solutions platform to your sales force automation (SFA), customer relationship management (CRM) and enterprise resource planning (ERP) applications. Maybe you wish to extend knowledge management (KM), supply chain management (SCM) or certain legacy systems.

3. If you decide to leverage the value of SFA, CRM, ERP and similar investments to a wider range of environments, you will need to know how to access these from various client interfaces

You may need to think about what to do if workers are using different devices and operating systems (e.g. Mobile phones or laptops) and of putting style-sheets into place that account for each varying interface

4. What special platform, most commonly referred to as a Wireless Application Gateway (WAG) is best for you.

A good wireless application gateway should, at the very least, perform legacy integration, content transformation and synchronisation.

5. If you wish to remain both application agnostic and device agnostic you need to create a WAG that is independent of any enterprise application

This kind of solution will allow mobile workers to access multiple back-end systems simultaneously and allow you to develop new applications that can extract data from various other back end applications in a way that fits the needs of your mobile workforce. An application that will address your specific integration, user interface and workflow requirements. See Figure II.

Maybe your field workers will need to receive new work orders, or search and download the latest repair procedures or equipment specs., maybe they will need to review and update customer information or escalate orders. Whatever their requirements a

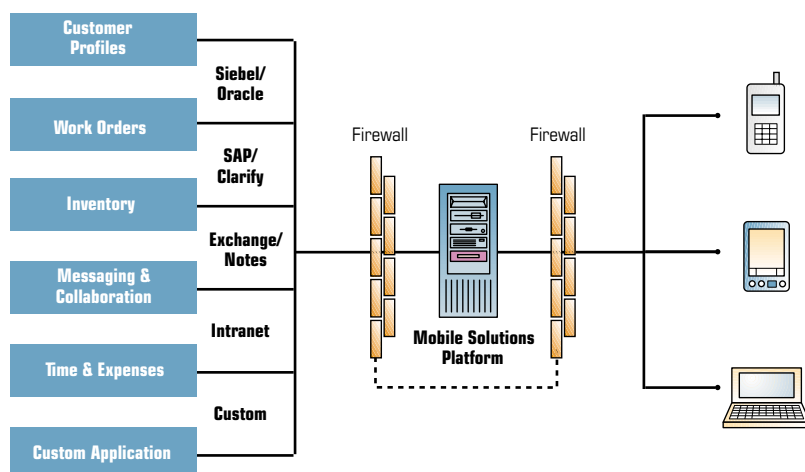


Figure II. A good mobile business application solution should be capable of extracting data from multiple sources to produce a secure and comprehensive tool.

Enterprises should establish mobile policies and procedures to adopt mobile middleware platforms that are device, network and application independent

Gartner November 2002

good mobile business solution will greatly improve productivity and reduce operational costs.

6. How best to integrate new users via a controlled rollout scenario

Take a look at your company and identify a division or a common group of people for a controlled pilot or rollout, in which everyone in that group will be given a mobile device that both suits the requirements of their jobs and can be easily supported by the IT staff.

A controlled pilot/rollout accomplishes several objectives:

- It creates a group of mobile enterprise users that can deliver reliable feedback on the value of mobility to your overall corporate goals.
- A pilot/rollout approach gets handhelds and other mobile devices into the hands of the people who stand to benefit most from using them.
- A controlled phasing of mobile access to the enterprise allows you to dictate certain (if still agnostic) device standards that fit with your vision for a long-term and more extensive mobile enterprise strategy.

7. When to ask for help

Once you enter the realm of extending your existing business solutions, the Extended Systems Professional Services team can provide guidance, training, testing and back office integration toward a bespoke and turn-key solution. (See page 16)

8. Measuring results

As you adopt business solutions

To ascertain the success of your new solutions you should put into place a number of measures.

e.g. If you are looking to implement a sales force automation programme, a greater Return on Investment might be measured by:

- An increased no. of calls made
- An increase in the no. of new accounts
- An increased no. of sales made (by sterling and unit)
- Improved customer relations
- Improved field reporting systems and more informed management
- Improved visibility of remote workers
- Fewer double bookings and cancellations

Brief case study

For both employees and customers at FedEx, the ability to track shipments and find drop-off locations online using any Internet-enabled device saves time and money. Quite simply, the mobile.fedex.com web site enables customers to easily and quickly track packages by airbill number or find drop-off locations by address or zip code; results to inquiries are not only immediate, but also accurate and current, giving FedEx customers peace of mind while reducing the company's call center and IT costs.

A mobile solutions platform from Extended Systems allowed FedEx to evolve the system for wireless access, thus extending the service (and boosting the company's overall value) among a growing segment of mobile users looking for convenient, accurate, and an immediate response to their needs.



Stage 4 :

Custom Application Solutions

Understand the problem and the solution will follow

As you expand your mobile enterprise it will become clear that mobile access to PIM data and indeed some extensions of existing enterprise applications, really only scratches the surface. Whilst it may not strictly be a 'problem', doubtless a further 'requirement' will at some point present itself; a further opportunity to improve your business processes by taking them mobile

At a Glance

Custom application solutions

To develop custom solutions you should:

- Think 'Infostructure' not just infrastructure
- Chose the high value process then pick the technology to develop it
- Be aware of the devices mobile workers will be using to access new information
- Look to the resources required to design and deploy any new systems.
- Again introduce a pilot or controlled rollout
- Don't forget IT support tasks
- Measure results

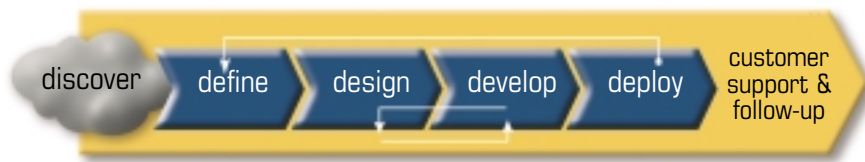


Figure III. Five-step process for designing and deploying new systems.

With a stable and scalable mobile solutions platform firmly established and a growing variety of groupware and business applications accessible to more and more workers and devices, you have the means to continually evolve your company's strategy as it suits your business needs. The final stage will be to look at custom solutions as one would look at a blank piece of paper. You don't have to be restricted by the applications you already have. Lets create something new!

To develop custom solutions you should:

1. Think 'Infostructure' not just infrastructure

Define the business process then determine the best points of information flow to mobilise for maximum return on investment (ROI). Look for 'bottlenecks' to counter and successful information flows to extend.

2. Chose the high value process then pick the technology to develop it

Narrowly define the problem to maximise the return on that expense.

3. Be aware of the devices mobile workers will be using to access new information

Operating system functionality of any particular device could limit (or not) your ability to build custom solutions.

Further you must remember a handheld is not a PC and mobile applications have to address limited screen real estate, limited memory, limited processing and limited input methods

4. Look to the resources required to design and deploy any new systems.

At Extended Systems we have developed a simple and standardised approach to identifying, developing and implementing customised mobile applications which may help you draw up a plan.

This is a five-step process that includes:

1. Discovering the need for a mobile solution
2. Defining your business objectives and likely benefits of mobile technology to your organisation
3. Designing the best mobile solution for your users and needs
4. Developing your mobile solution with our mobile development tools
5. Deploying the solution to your mobile users

See section on Extended Systems' Professional Services

5. Again introduce a pilot or controlled rollout

Increasing the functionality of your mobile enterprise should be measured first with a pilot or controlled rollout. By examining the type of data in your enterprise and matching it to a select group of users, you can learn from a program — such as sales force automation (SFA) — that won't overtax your systems and will give you the most assurance for rapid acceptance and measurable effectiveness.

6. Don't forget IT support tasks

Custom applications will make your mobile workforce all the more productive, other programs can assist the IT staff in efficiently and seamlessly

The growth and expansion of mobile workers in the U.S. and worldwide continues to be an important factor as these mobile workers represent valuable assets to organisations and require access to mission-critical data

IDC October 2002

supporting those solutions. The more sophisticated mobile data management solutions can, for instance, automatically conduct diagnostics as handhelds are synchronised to the network, outputting status reports of the mobile enterprise while also providing data backup and restore capabilities.

7. Measure results

Learning from these applications can provide important lessons for building in-house development expertise for enhanced mobile enterprise maintenance and innovation down the road. As a result, the company is better prepared to adjust to and support an advanced mobile enterprise strategy. The final objective here is to create a seamless stream of data that goes automatically to its appropriate destination

on the network and triggers other tasks without so much as a keystroke. For example an insurance claims adjuster could fill out a claim form on his PDA, submit it to the home office from a remote location, and have it automatically work its way through authentication, policy compliance, approval and accounting. Within a few minutes, that adjuster knows when a cheque will be cut and posted (perhaps via automatic funds transfer), allowing him to pass along that information to his client. The same scenario can, and will, be played out in every conceivable industry, from Retail to Financial Services. The combined benefit of fast access to mission-critical data and the ability to flow new data through the enterprise will greatly enhance productivity, accuracy, and profitability.

Brief case study

With its expertise, strategic planning and custom solutions development capabilities, Extended Systems can build or enhance custom applications to leverage the data management capabilities of the mobile solutions platform you've worked to establish. That was the case with Bell Mobility, a division of Bell Canada. Already the leading wireless telecommunications company in the country and a pioneer in wireless and cellular service networks, Bell Mobility sought to provide a customisable and scalable mobile wireless solution that satisfied the requirements of its customisable browser application, My Mobile Browser™, among subscribers, enterprise users and partners. The solution was a unique mobile portal management and personalization tool from Extended Systems that allows subscribers to reach an unlimited number of wirelessly enabled web sites using any mobile wireless handheld device. For any given user group, company administrators simply drag and drop pertinent content and applications to create unique portal menus for users to access and customise from (and for) their wireless devices. The portal is not only a customer service, but also enables Bell Mobility to effectively distribute content and applications from more than 70 partners, from financial institutions and weather networks to game developers and event promoters. "We're making the wireless Internet customisable and more useful for our customers (to) access all of the information that matters most to them."

—Kelly Dixon,
General Manager,
Wireless Internet and Data, Bell Mobility



Getting a little help Professional Services

The Extended Systems' Professional Services offering is just one of the resources available to you as you develop your mobile strategy. The PSO team members are highly skilled in many areas of mobile working, having gained an experience within the mobile space that is second to none. They have implemented successful mobile strategies with wireless carriers and leading blue-chip enterprises in financial services, telecommunications, pharmaceuticals and many more.

Their experience is highly transferable, so that they can re-use application knowledge and existing technology to help you develop a thorough and proven mobile strategy within your organisation. With an intimate low-level knowledge of varying devices and operating systems therein, together with the resources of both our global platform development and support departments, and teamed with numerous technology partners they can ensure that you realise the fastest possible route to pilot and deployment. A route free of the many 'problems' endemic in the implementation of mobile solutions.

Further they are available at any stage of the mobile continuum, from simple advise and specification through to more complex turn-key solutions.

Glossary of Terms

Access profile — a set of parameters for an employee or group of employees that determines the allowable access to data on the enterprise.

Authenticated access — Access to data that is allowed only after the user has been identified by a password or other security measure.

“Back-door” PDAs — Handheld devices purchased and supported by employees for personal use but are also used to access corporate enterprise data.

Back-office — Internal corporate functions, such as accounting/billing, purchasing, etc.

Cradle — A stand that holds a handheld device in an upright position to allow work on a desktop and initiate synchronisation with a PC.

Custom applications — Software installed on a device that was not part of its original package (or suite) of applications and that has been developed for a specific job or industry (e.g., hospital data).

Customer Relationship Management (CRM) — Enterprise-wide software applications that allow companies to manage every aspect of their relationship with a customer. The aim of these systems is to assist in building lasting customer relationships - to turn customer satisfaction into customer loyalty.

Data sharing — Transferring and updating data among devices and/or the network.

Device-agnostic — Open to any brand of device or operating system.

Encryption — A security measure that “scrambles” data so it is unreadable until an approved user is authorised to access it.

Enterprise — The combination of employees, communication devices, and data available within an organisation.

Enterprise Resource Planning (ERP) — Accounting-oriented information systems for identifying and planning the enterprise-wide resources needed to take, make, distribute, and account for customer orders.

Handhelds — Communication devices that fit in one’s hand or palm.

Infrared — A method for transferring data between devices using infrared (line-of-sight) technology instead of cables or other wired connections.

Infrastructure — The matrix of operating systems, software, support, security measures and devices used by the enterprise.

Knowledge Management System (KMS) — A distributed hypermedia system for managing knowledge in organisations.

Licensing fees — An up-front and either one-time or annual cost to install software developed by a third party onto your network.

Mission-critical data — Information critical to a particular task.

Mobile — A device that is designed for use outside the office or in the field.

Off-the-shelf applications — Prepackaged software developed to accommodate common needs and thus not typically customisable.

Personal Digital Assistant (PDA) — A mobile handheld computing/communication device.

Personal Information Management (PIM) — A suite or combination of software applications for mobile handheld devices that typically includes an address book (or contacts), to-do lists, e-mail functionality and a calendar/datebook.

Platform vendors — Sellers of off-the-shelf software packages specific to an operating system or device data platform.

Pilot — Implementing a product or solution to a limited, representative group to gain insight and evaluate feasibility for the entire organisation.

Return on Investment (ROI) — The time it takes to pay back (or recoup) the amount of money invested in a technology or strategy.

Rollout — Implementing a product or solution to an entire department, division or organisation upon completion of a successful Pilot (see Pilot, above).

Server-based synchronisation — Data transfer through a central server, typically via the Internet.

Sales force automation (SFA) — A generic term for software applications designed specifically for sales tasks giving reps access to contacts, appointments, e-mail etc. It may be integrated with a customer relationship management system

Supply Chain Management (SCM) — Supply chain management is the oversight of materials, information, and finances as they move in a process from supplier to manufacturer to wholesaler to retailer to consumer. There are two main types of SCM software: planning applications and execution applications. The former use advanced algorithms to determine the best way to fill an order, the latter tracks the physical status of goods, management of materials, and financial information.

Synchronisation — Automated data transfer.

Total Cost of Ownership (TCO) — A calculation that considers all costs associated with investment in a technology.

Verticals — Industry-specific (e.g., healthcare or retail sales) markets.

Wireless — A connectivity option requiring no cables or wires to receive and transfer data between devices and/or the network (e.g., Bluetooth, Infrared, Cellular).

Wireless Application Gateway (WAG) — An integration server that interfaces with enterprise applications and reformats the data to be read on varying mobile devices.

Extended Systems

Company Background

Providing mobile information management solutions to the enterprise.

For nearly two decades, long before the development of today's mainstream technology, Extended Systems has focused on providing enterprise solutions that boost productivity, enable scalability and enhance profitability. We've built relationships with other leaders in the technology sector, including Microsoft, Palm, Handspring and HP (including HP's latest mobile initiatives, in which Extended Systems joins only Microsoft and RIM in the partnership mix), allowing us to deliver integrated solutions among the most popular applications, network environments, connectivity options and device technologies. With Extended Systems, you get total solutions, from initial research through the development, deployment and on-going maintenance of a comprehensive mobile enterprise strategy geared to grow with your business while making it more efficient and responsive.

With a global customer base that already includes more than one million installed units, our customers and key relationships include Deutsche Bank, Orange Plc, FedEx, O2, Cadbury Schweppes, Electrolux, Metrowerks, Rentokil, BP, British Airways, 3Com, Agilent, Ericsson, Handspring, Hewlett-Packard, IBM, Microsoft, Motorola, NEC, Nokia, Palm, Sharp, Siemens and Toshiba, to name but a few!

"Mobile and wireless deployments in the enterprise ... will continue to provide companies with enhanced efficiencies in processes, increased employee productivity, and measurable ROI."

—IDC, 2002



What to do next.....

To evaluate Extended Systems' server based mobile data management software for FREE or for further information on any of our products and services simply visit

www.extendedsystems.com



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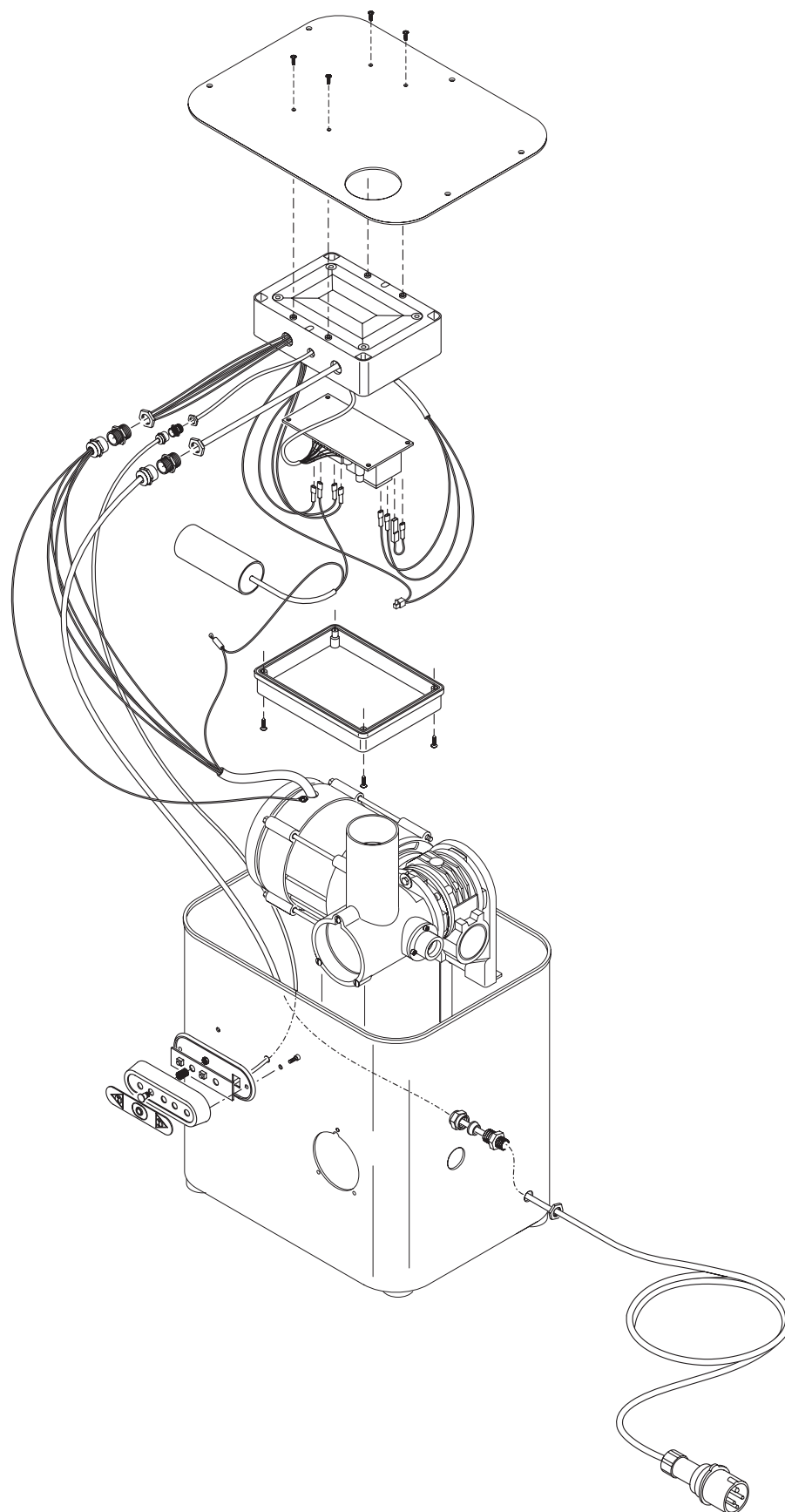
For information and a list of distributors visit our web site:
www.extendedsystems.com

Extended Systems provides the expertise, strategy and solutions to help enterprise organizations realize their business goals through mobile technology. The company's software and services portfolio includes mobile data management solutions; mobile applications for sales, service and pharmaceutical professionals; mobile application development tools and services; client/server database management system; and Bluetooth and IrDA wireless connectivity software.

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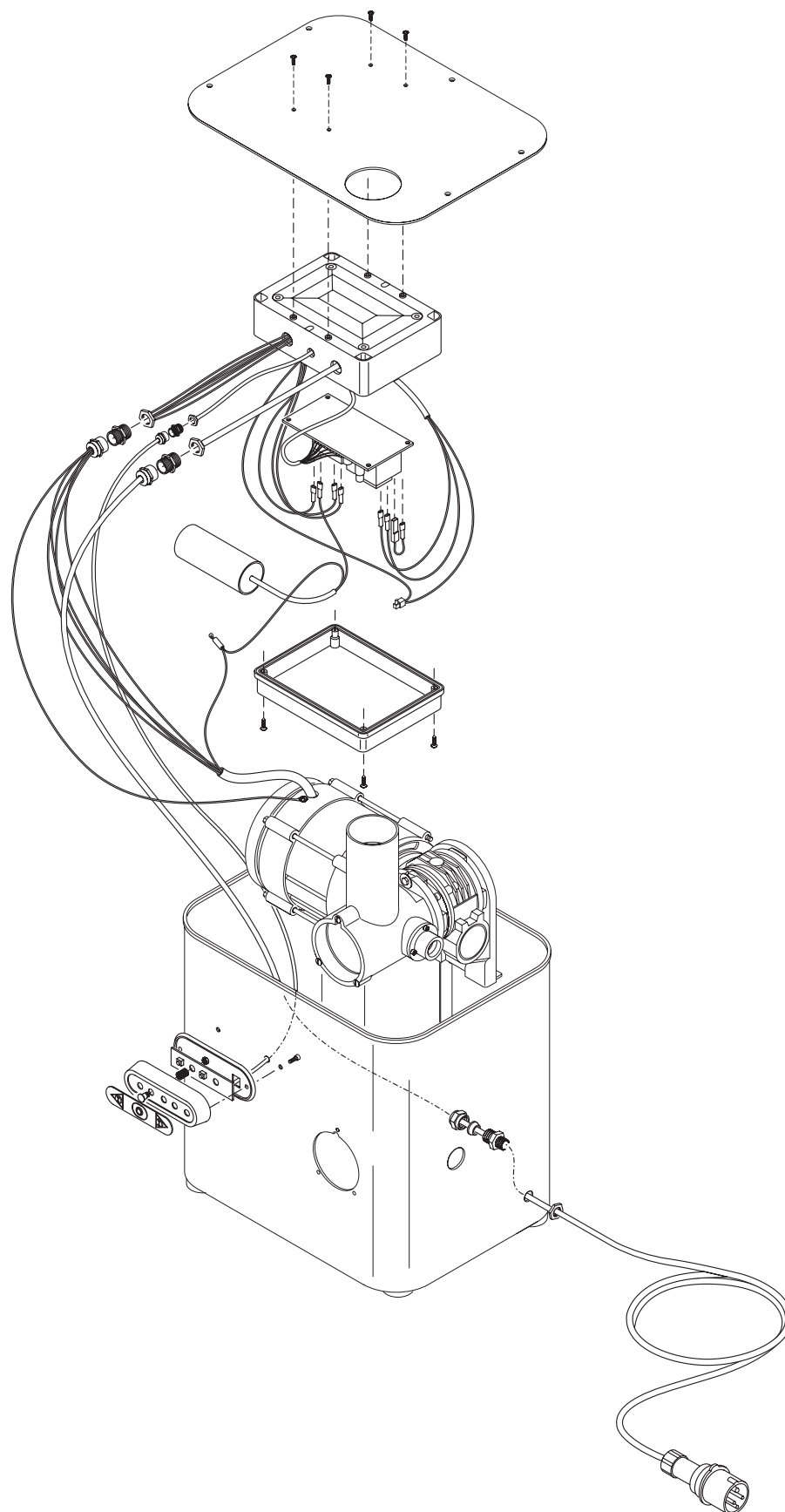
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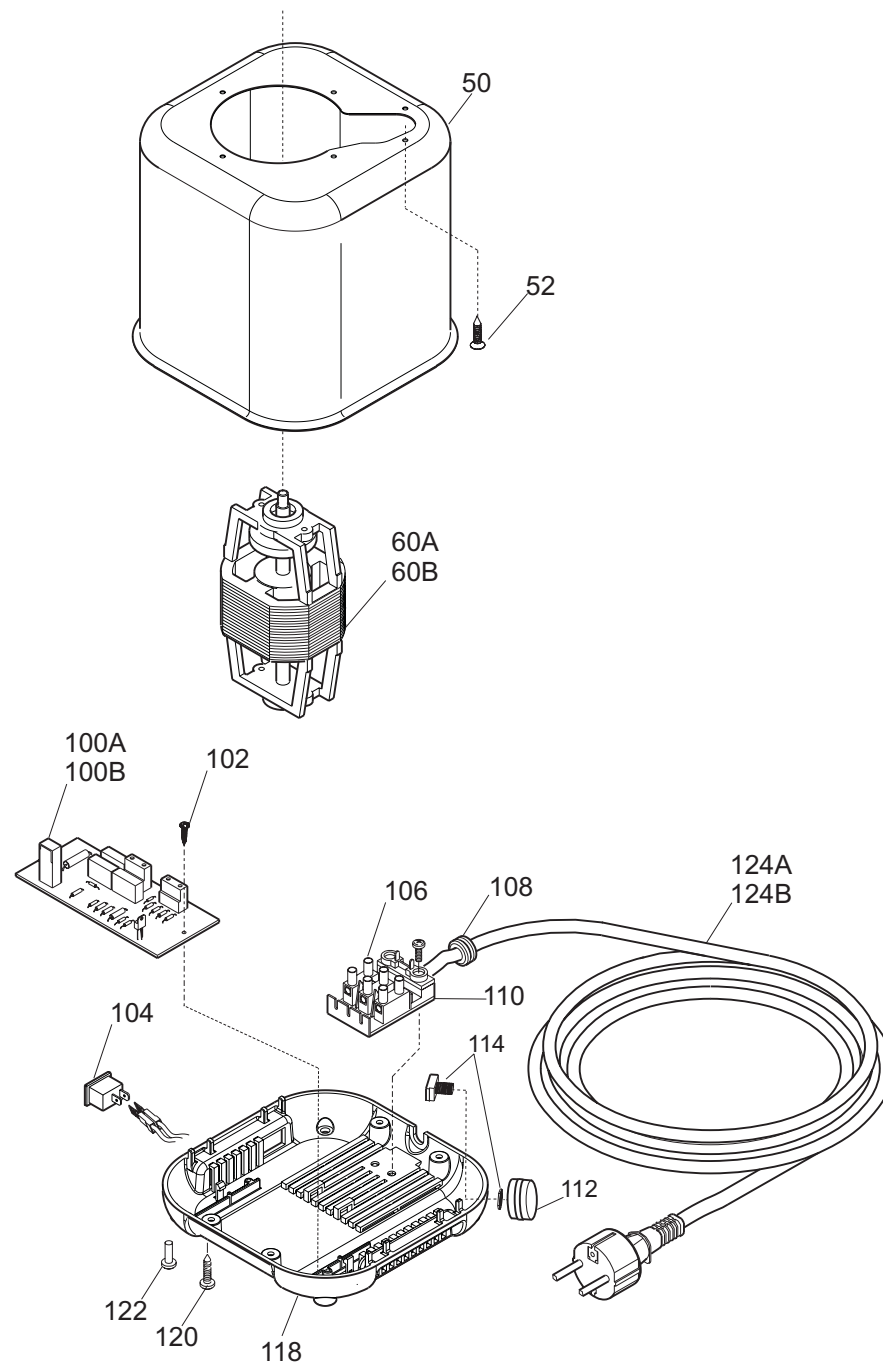
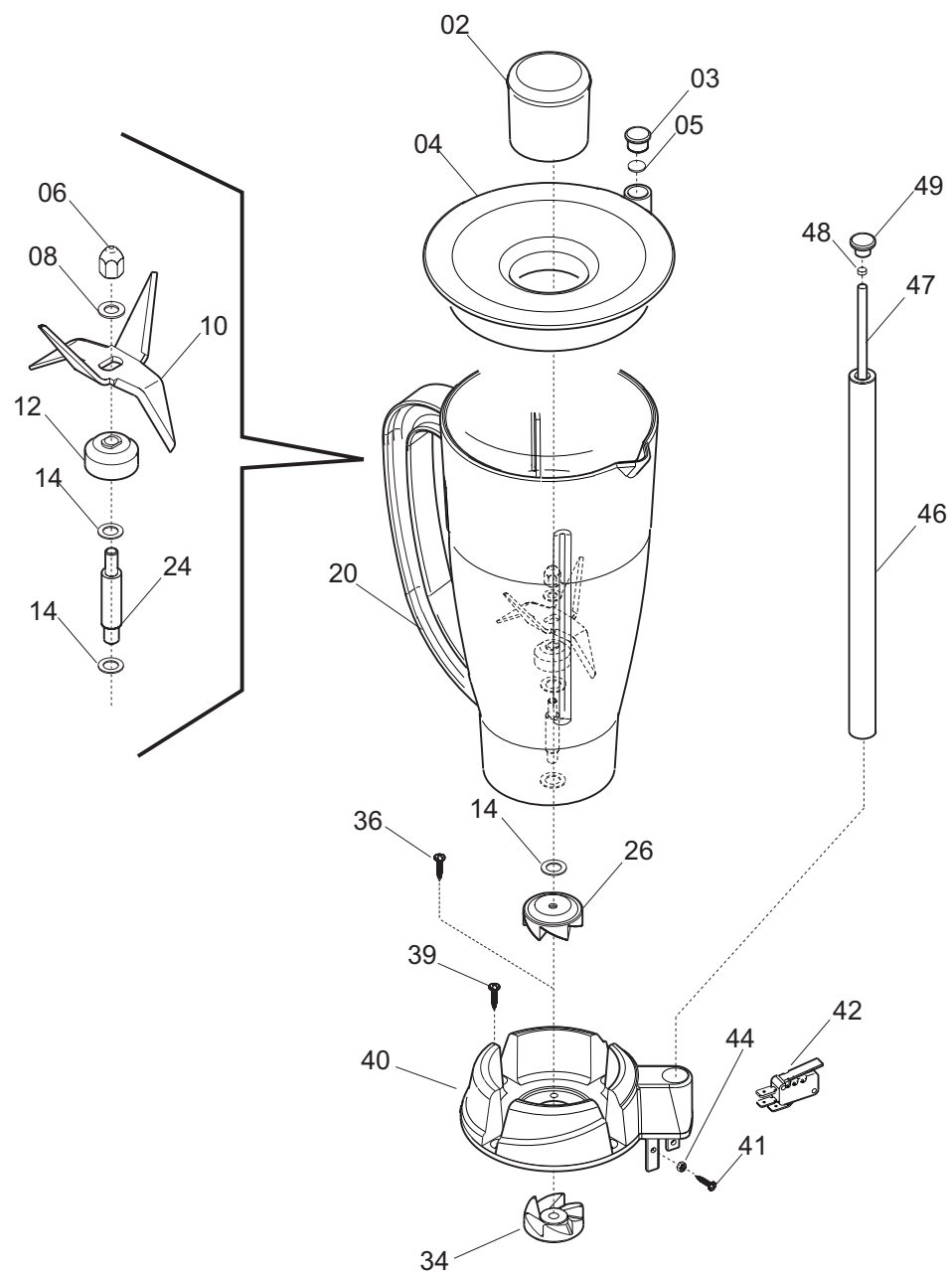
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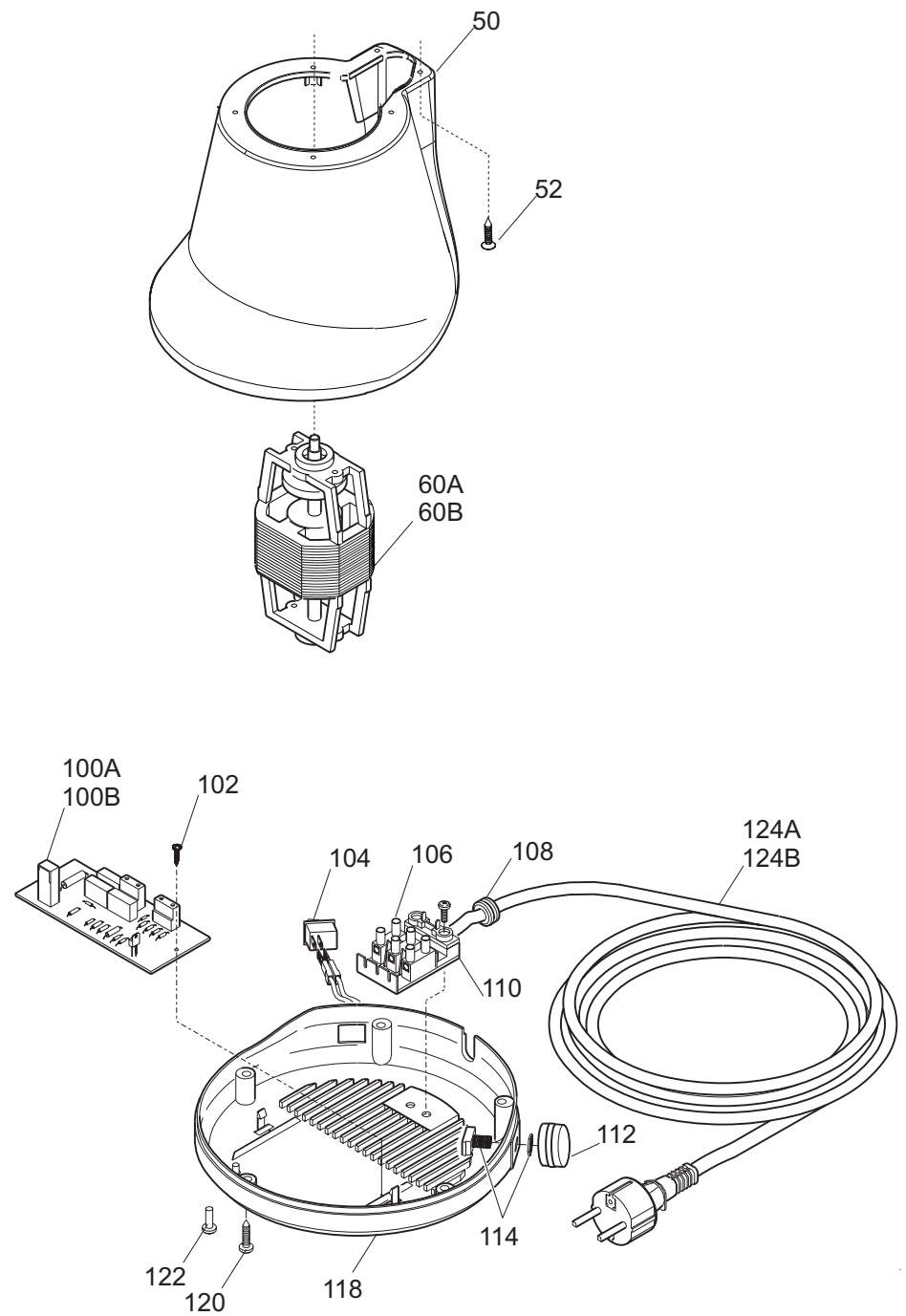
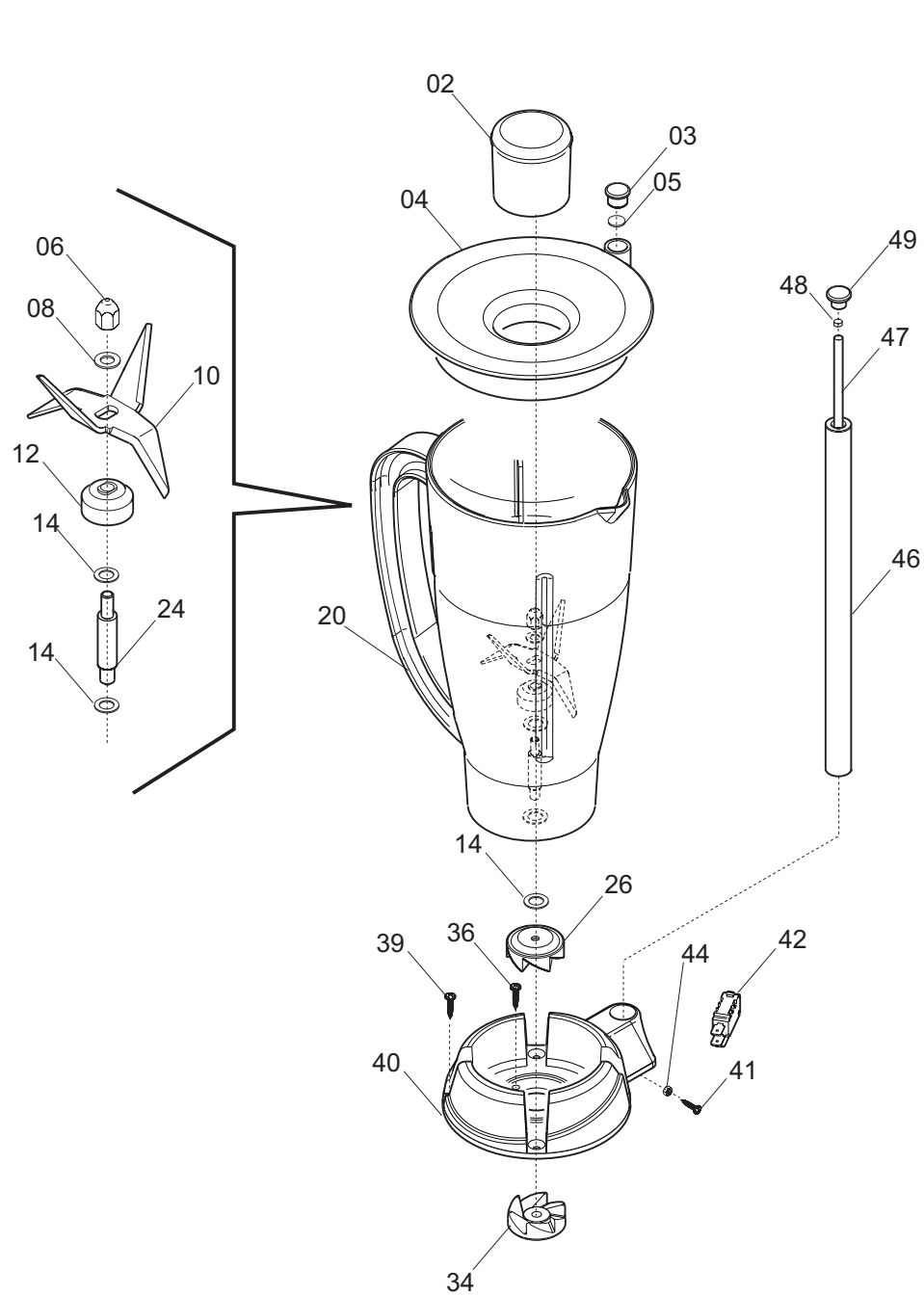


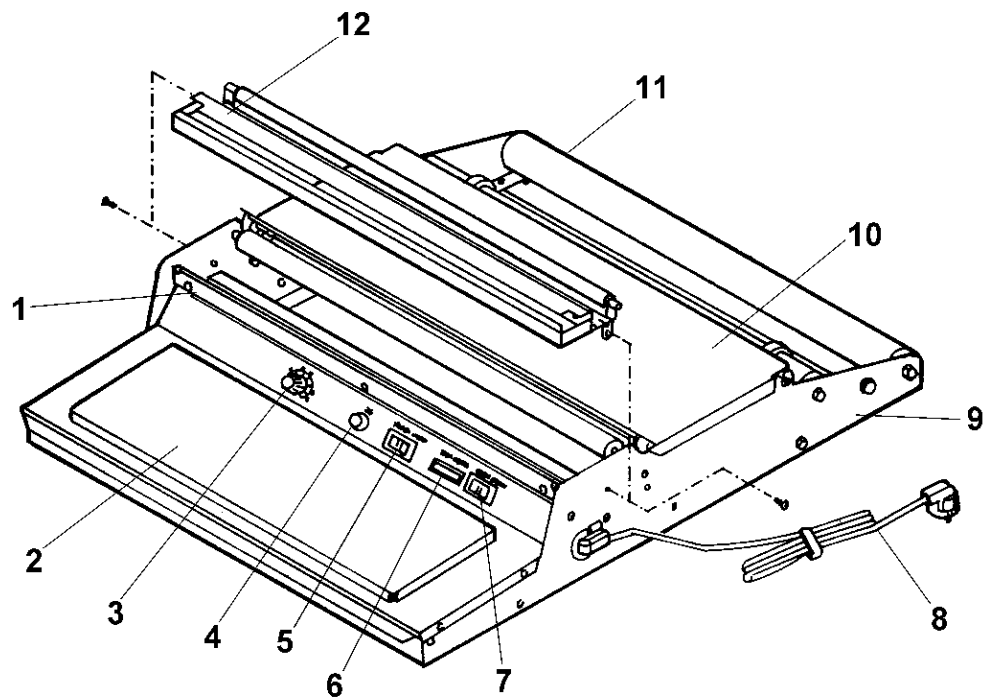
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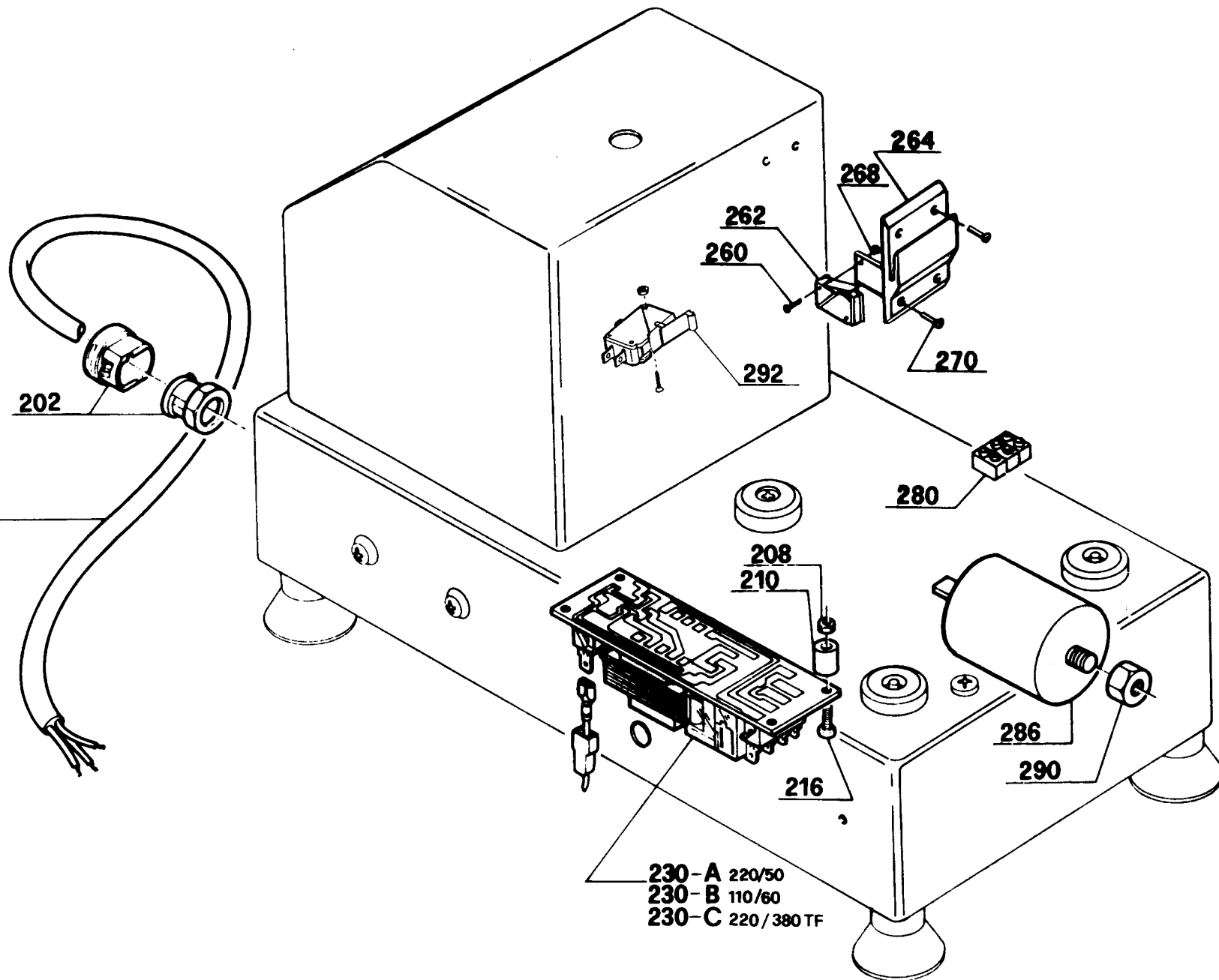


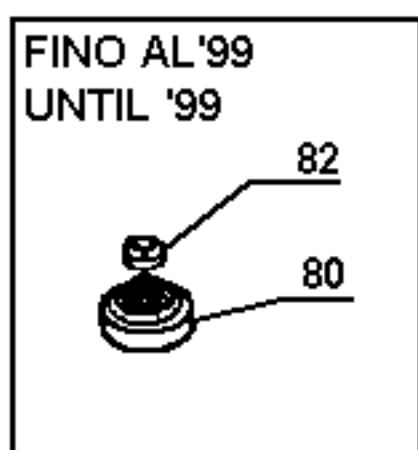
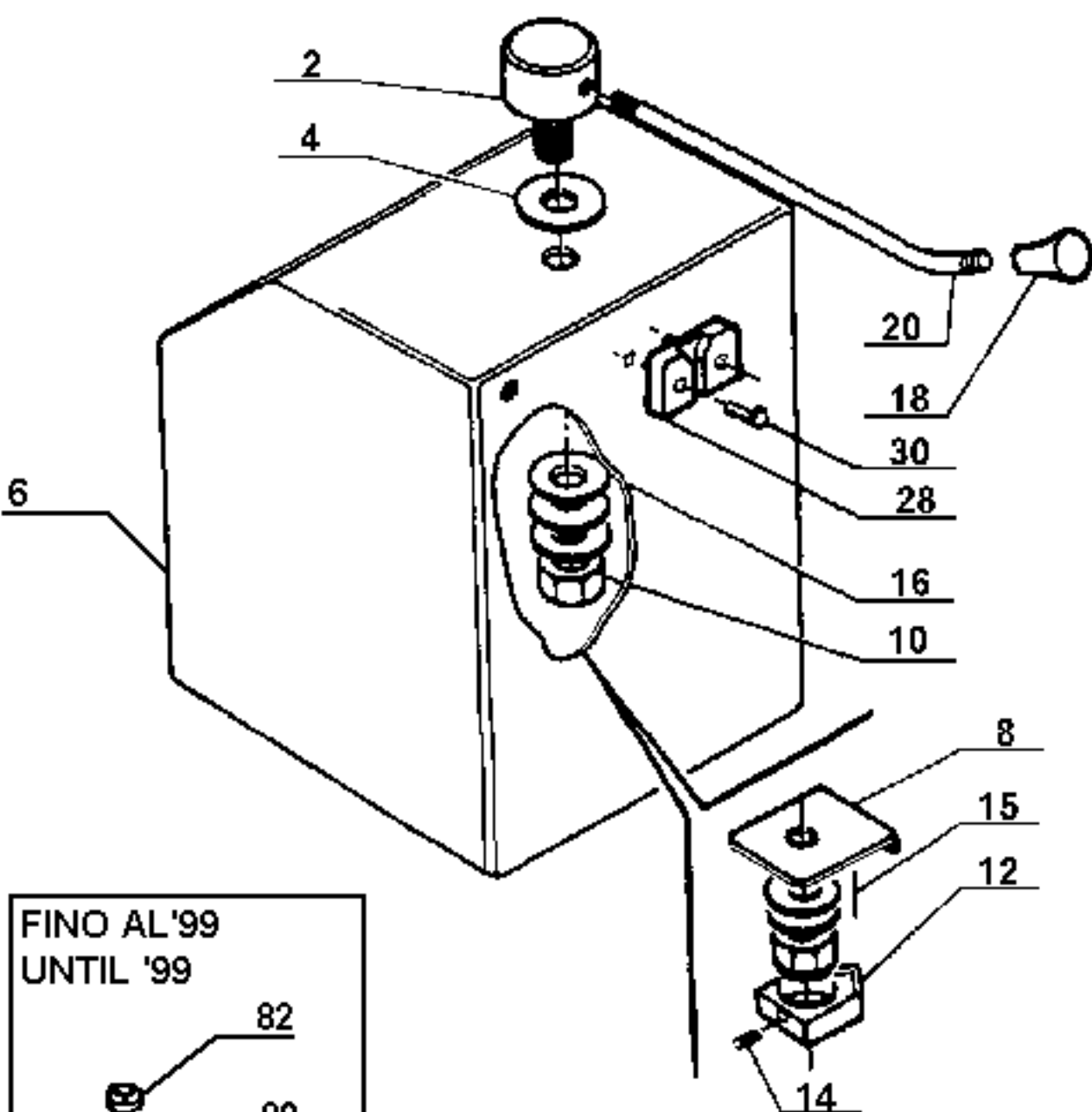
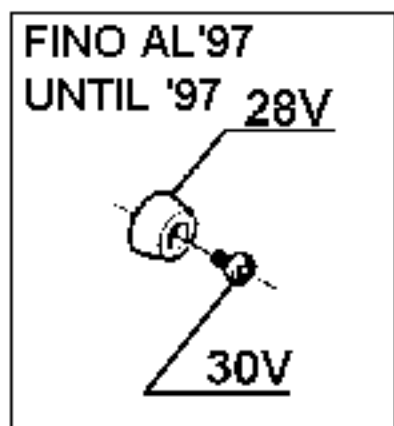




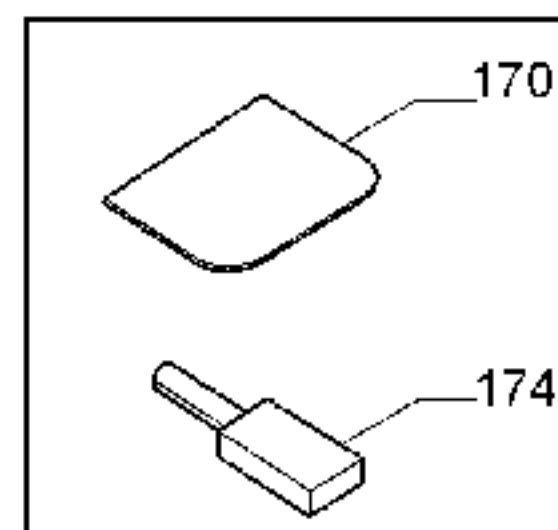
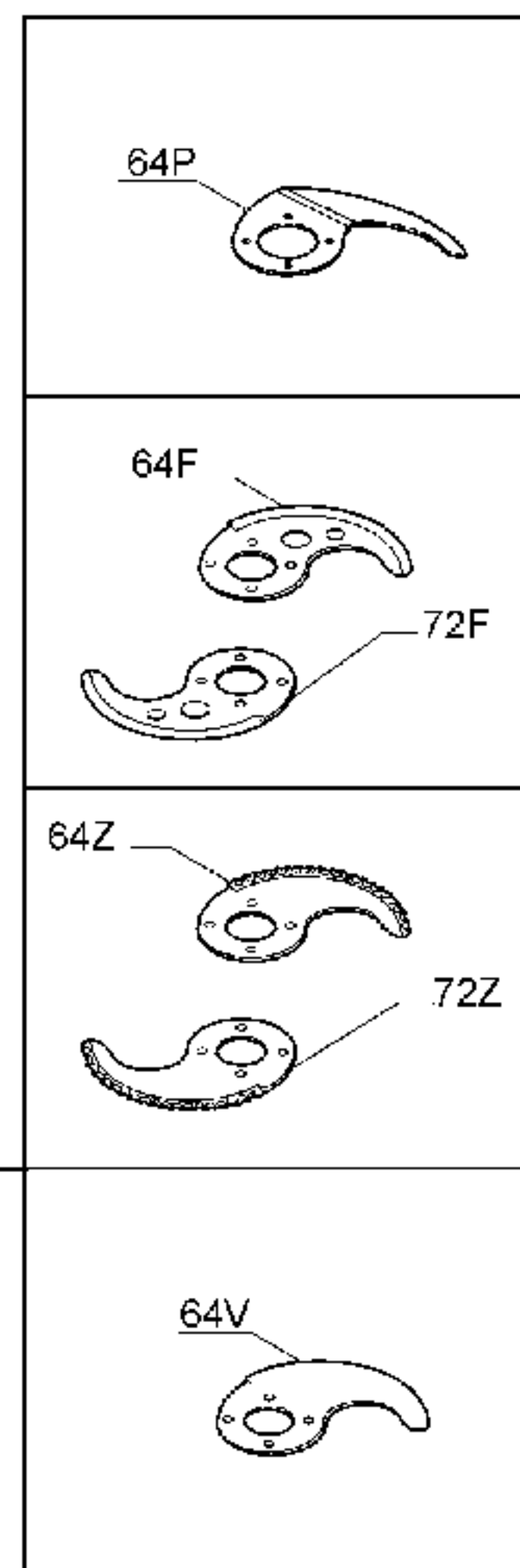
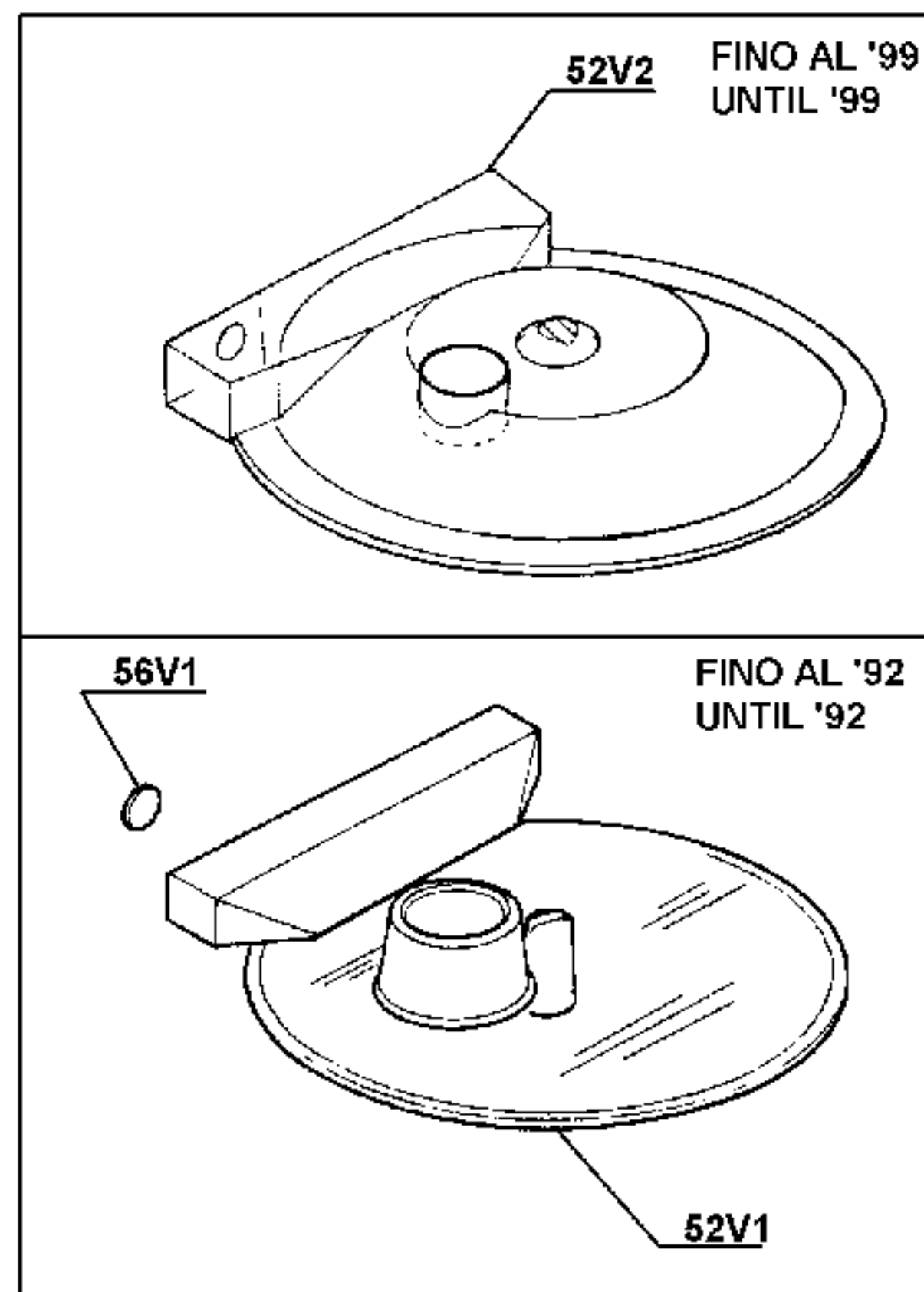


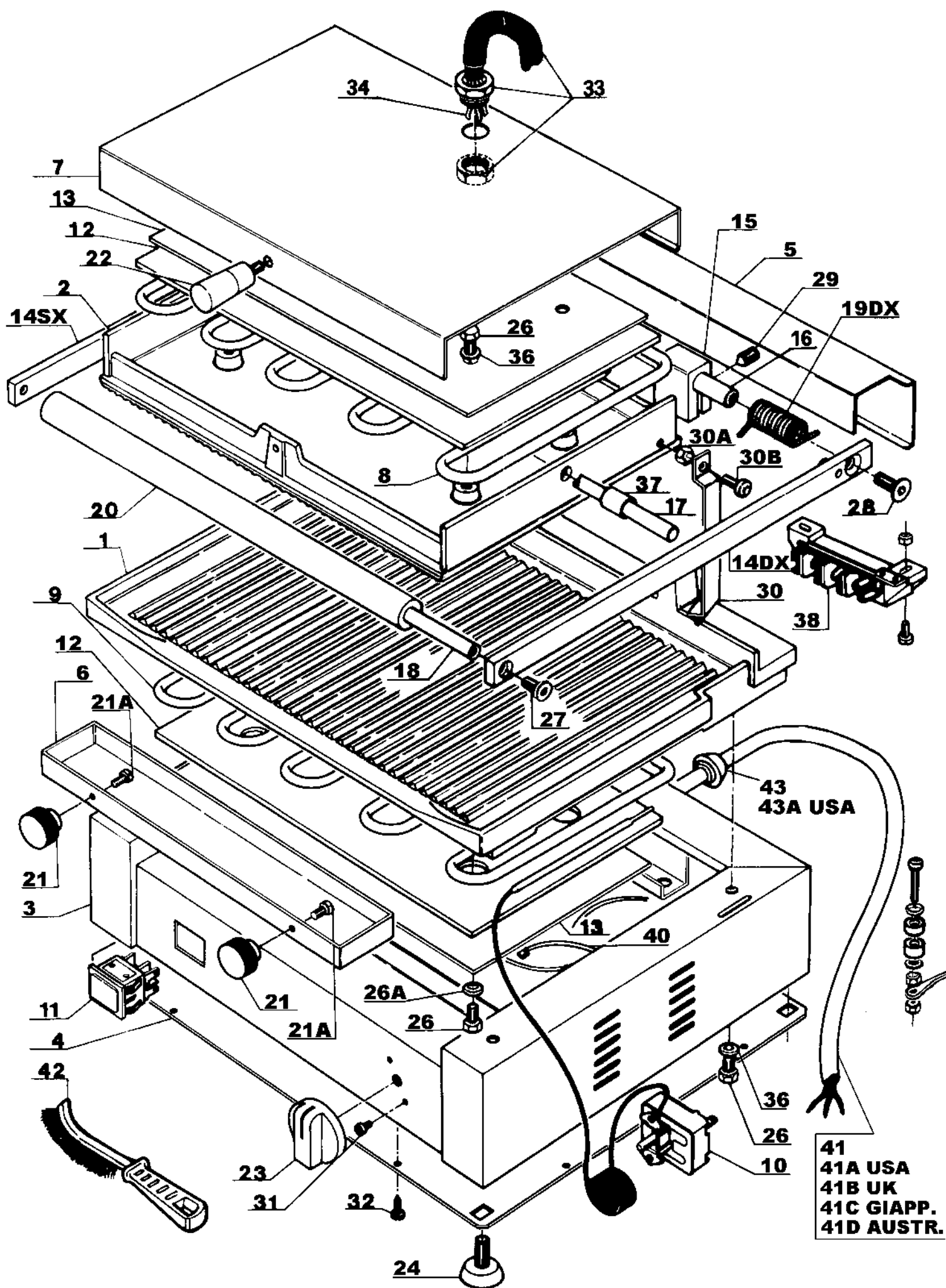
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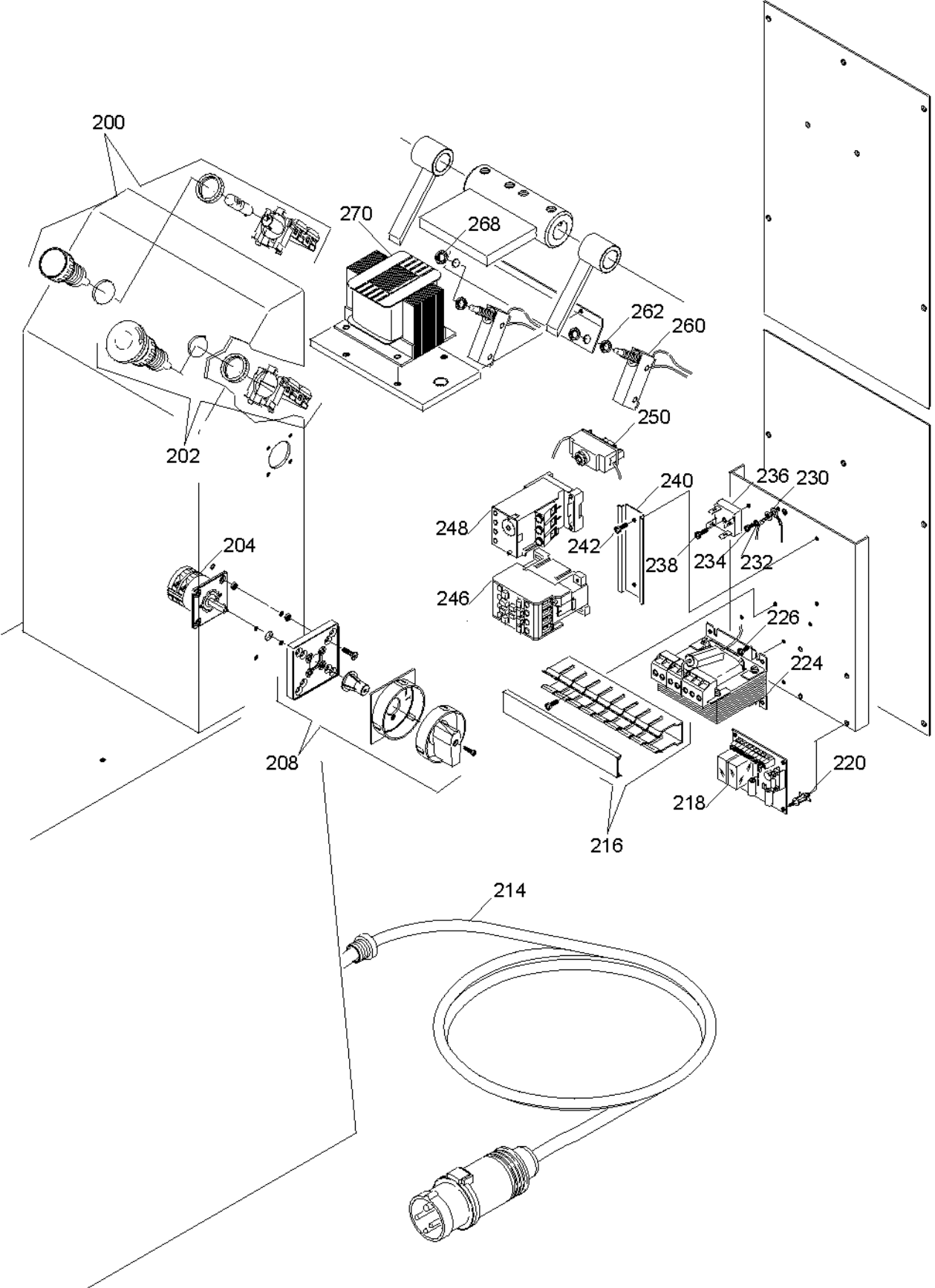


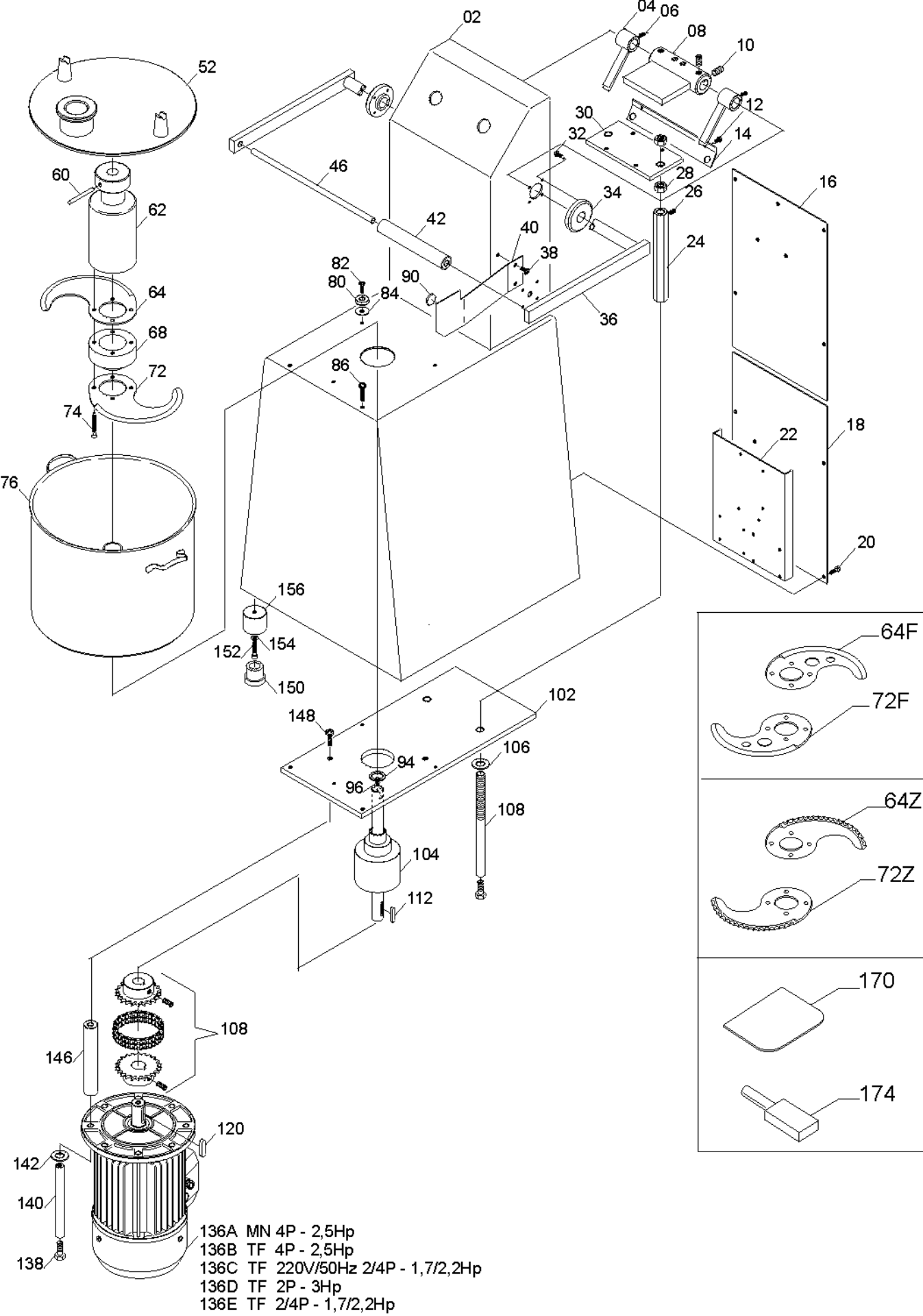


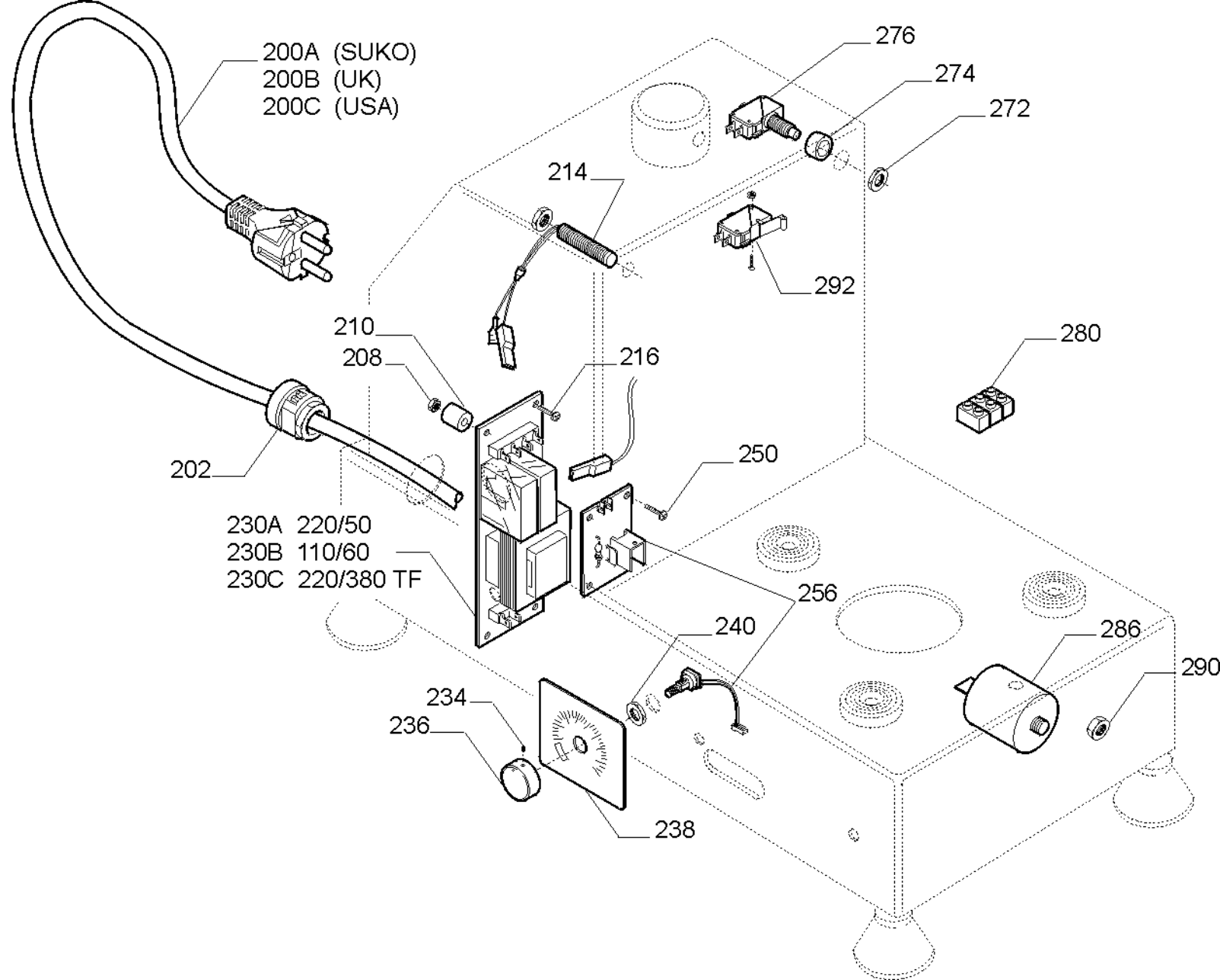
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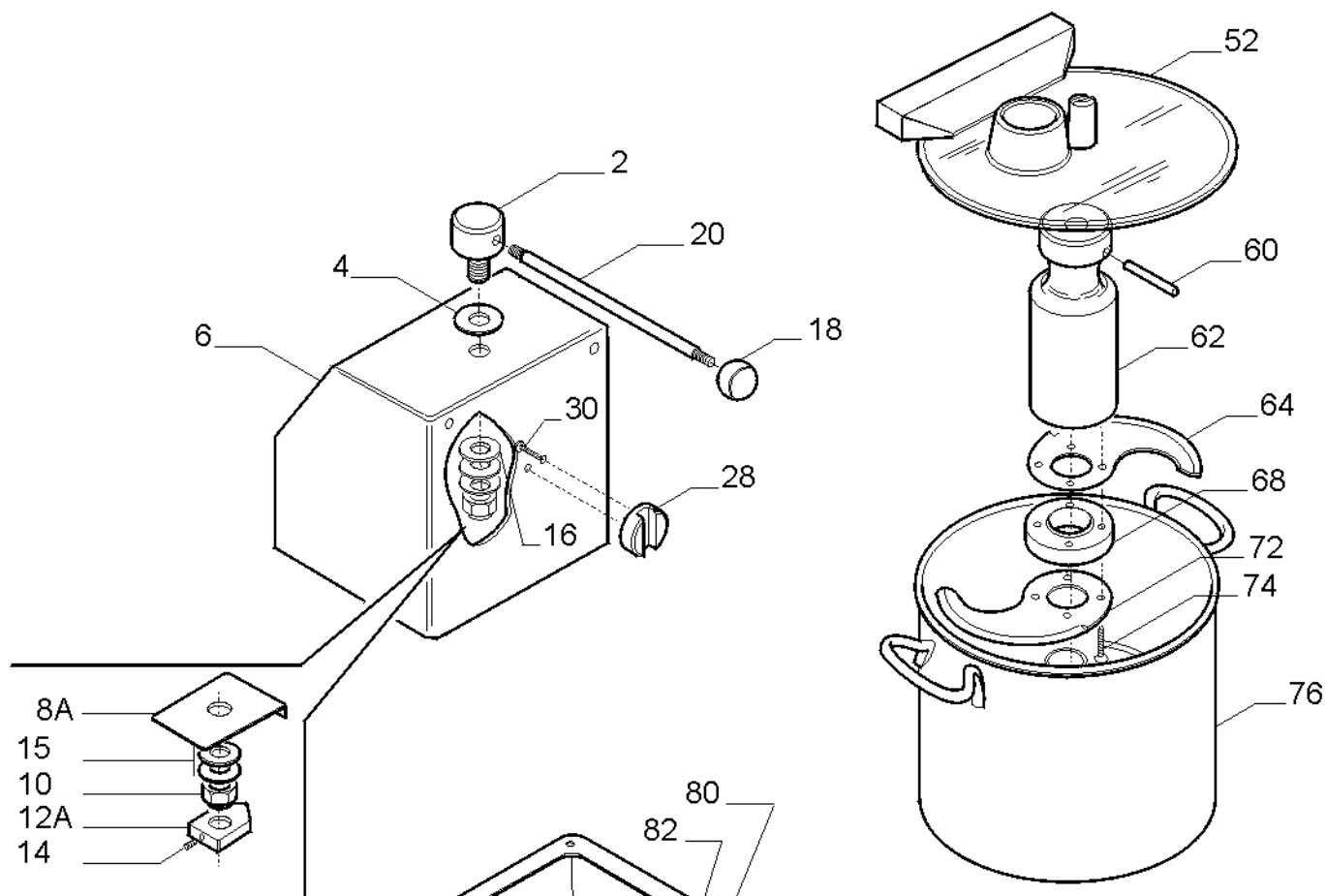




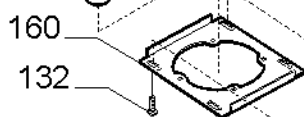
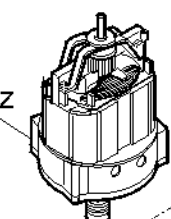




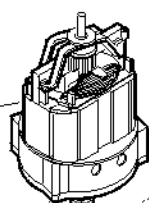




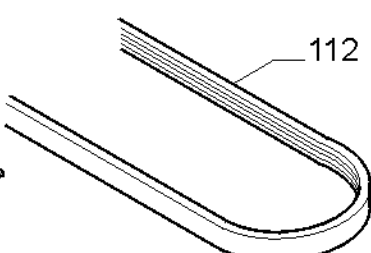
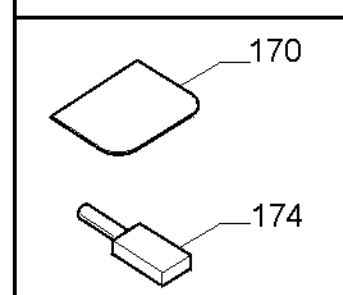
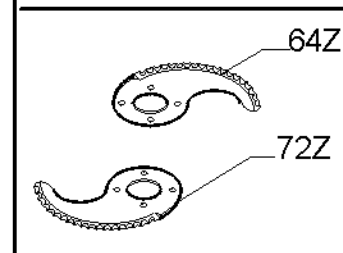
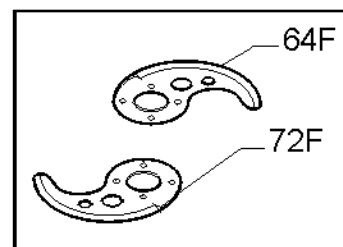
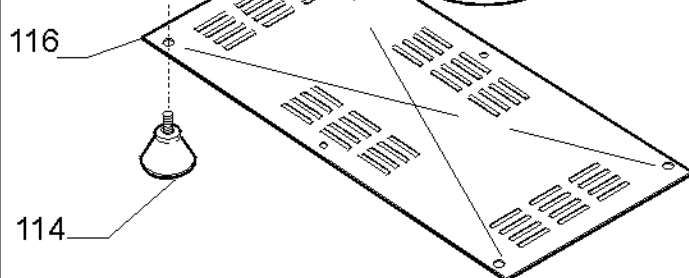
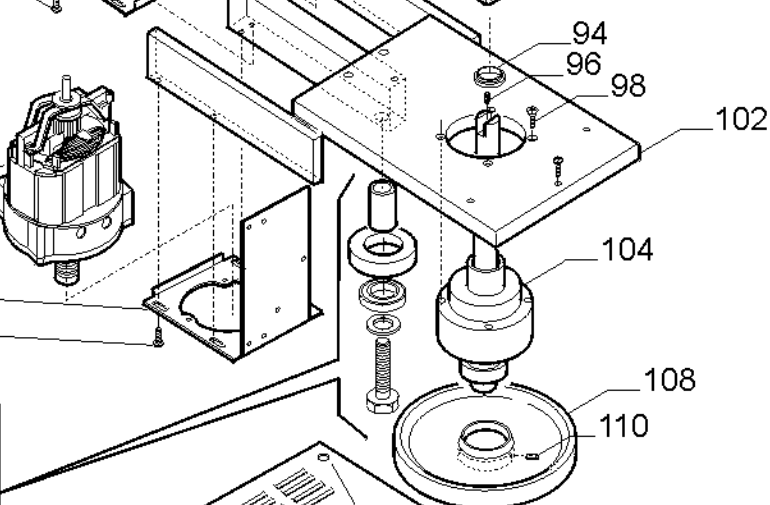
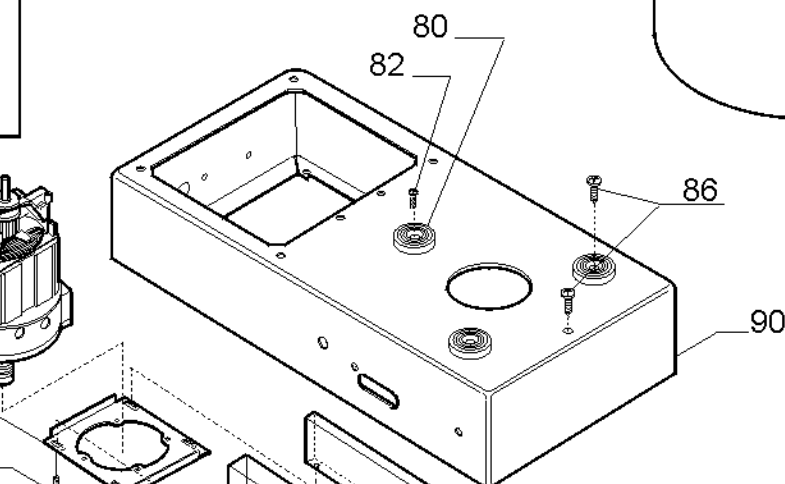
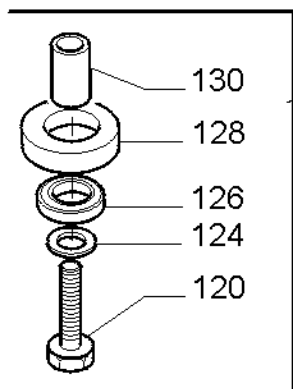
136 Mn
136A 110V/60Hz



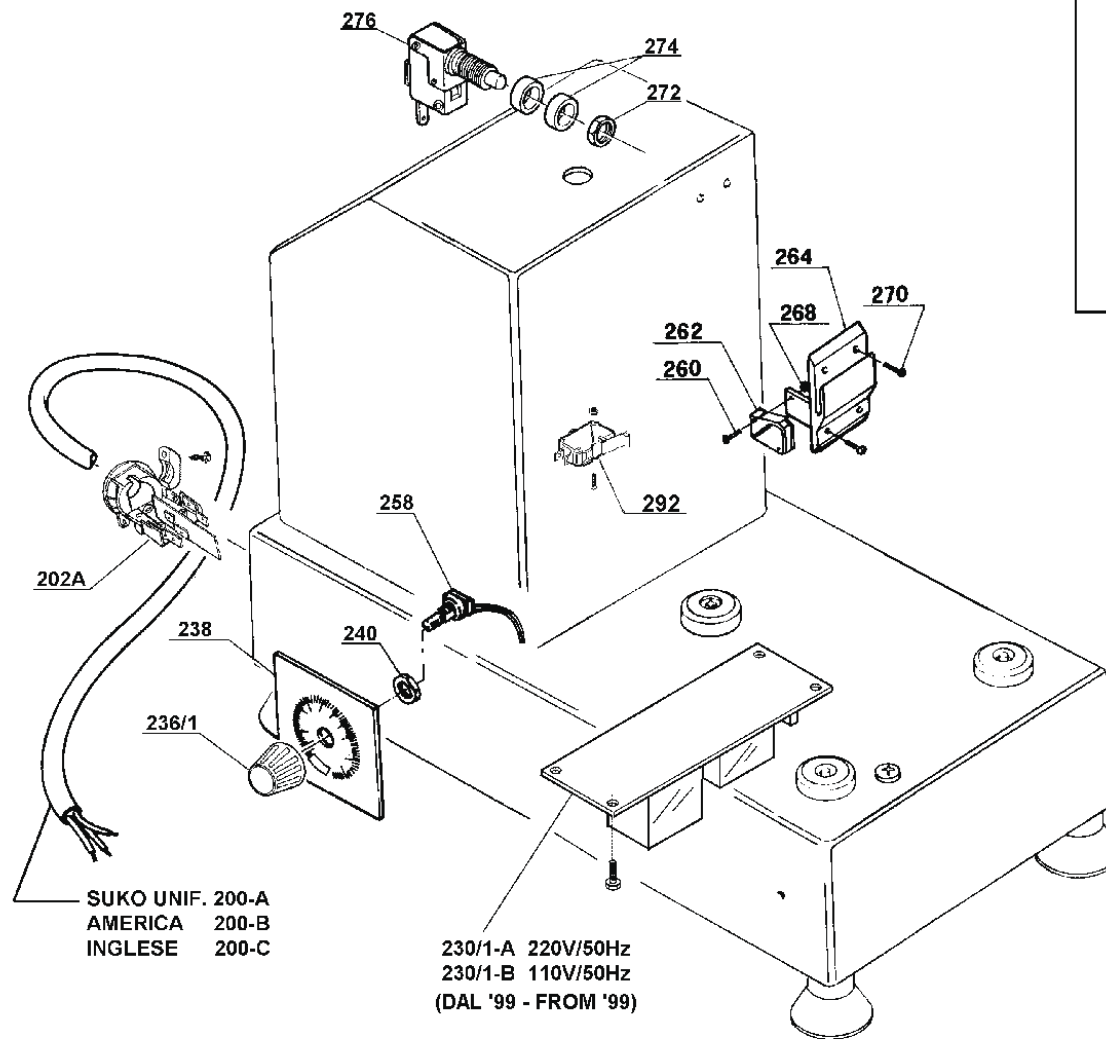
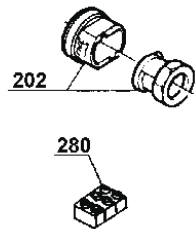
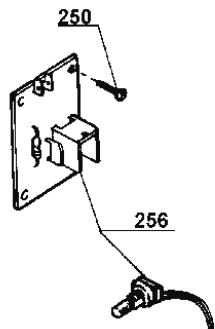
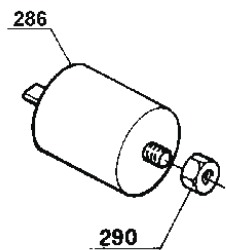
136 Mn
136A 110V/60Hz



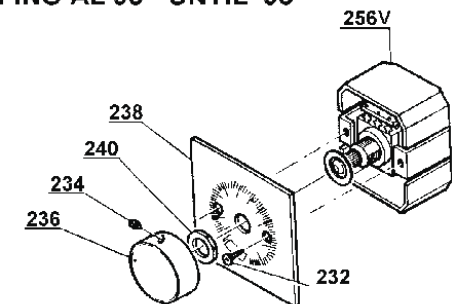
134
132



FINO AL '99 - UNTIL '99



FINO AL '95 - UNTIL '95



FINO AL '99 - UNTIL '99

